

**DIEGO LOSADA** is La Senda Bodegas y Viñedos.

Born in Ponferrada, Bierzo, Diego started his bodega in 2013. Since then, he has been working with isolated plots of old vines, mostly in the appellation's western hills, farming without chemicals and restoring old, damaged vineyards. In the cellar, he works with large, neutral vessels, mostly very short macerations, and largely without additives.

2021 and 2022 were difficult vintages in Bierzo: 2021 featured wildly fluctuating temperatures and extensive rain, and 2022 was brutally hot. Despite these challenges, the wines are delicate and pure representations of the potential of Bierzo in the hands of a dedicated farmer and careful winemaker.



## **VINDEMIATRIX 2022**

80% Mencía, 20% Palomino and Doña Blanca from 7 old-vine parcels. The grapes were partially destemmed and fermented in concrete tanks. In 2022, a small addition of sulfur at bottling.

## **1.9.8.4 2022**

100% Mencía from 3 old-vine parcels. The grapes were partially destemmed and fermented in large neutral oak casks. In 2022, a small addition of sulfur at bottling.

## **KYBALION 2022**

100% Godello from a single parcel of 80-95-year-old vines. Grapes were destemmed and fermented on the skins for 30 days in used barrels, then rested in for a further 5 months in the same vessels. Ø Ø.

## **UNE ROSE DE BLANCS 2022**

100% Palomino from a single parcel of 80-95-year-old vines. Grapes were partially destemmed and macerate for a few days on their skins in used French oak barrels that formerly held the must of the Mencía for 1984, lending a pink color. Ø Ø.

## **LA BARBACANA 2021**

100% Alicante Bouschet from a single parcel of 80-year-old vines. Grapes were partially destemmed, macerated on their skins for 3-4 days, and fermented in open-top chestnut vats. Aged 11 months in chestnut barrel. Ø Ø.

## **EL AQUERONTE 2021**

90% Mencía and 10% Gran Negro from a single parcel of 80-year-old vines. Grapes were partially destemmed, macerated on their skins for 3-4 days, and fermented in open-top chestnut vats. Aged 11 months in neutral barrel. Ø Ø.

## **IN ABSENTIA 2021**

100% Trousseau from a single parcel of 80-year-old vines. Grapes were partially destemmed, macerated on their skins for 3-4 days, and fermented in open-top chestnut vats. Aged 11 months in neutral barrel. Ø Ø.