



**LLAURADOR WINES**  
JOSÉ PASTOR SELECTIONS

**LA SENDA**

**EL AQUERONTE 2019**

## ORIGIN

Santalla, Bierzo, Galicia.

## VARIETIES

80% Mencía, 20% Gran Negro.

## VINEYARD

From a single 80–95-year-old vineyard of the same name planted on clay-calcareous soils with deposits of slate and quartz, 650 meters above sea level.

## VINIFICATION METHOD

The grapes are hand-harvested, partially detemmed, macerate on their skins for 3-4 days, and ferment in open-top chestnut vats. Fermentation finishes in used French Oak barrels, and the wine rests in the same vessels for 11 months before bottling. No fining or filtration.

## PROPERTIES

Alcohol: 13%  
Total sulfites: <6mg/L  
Total acidity: 5.02  
pH: 3.74  
Bottles made: 1,331  
Residual sugar: 1.4 g/L



## PRODUCER PROFILE

Diego Losada is a Bierzo native who, after working at a couple bigger wineries, struck out on his own with his project La Senda (meaning “the path” or “the way”) in 2013. He works organically with just over 5 hectares of 60+ year old vineyards at elevations of over 600 feet, about 15 parcels in total. He looks for bush vine vineyards that are not easily accessible by road and planted on either clay-calcareous or slate soils since they are less likely to be exposed to chemical treatments. In the winery, Diego works with a mix of unlined concrete vats and older oak & chestnut casks and foudre with no pumps or SO2 additions. The Bierzo appellation is at the northwest corner of Castilla y León, bordering Galicia. The rolling hills are full of abandoned gold, iron and magnesium mines from centuries past.

## VINTAGE REPORT

The winter of 2019 was cold and very rainy; things began to dry out by April, but temperatures remained low, and budding was delayed. There was substantial risk of frost, but the delayed ripening meant that there was little damage. Storms and warmer temperatures arrived in late spring, but it never got too hot, staying within normal temperatures for the region throughout the summer. These more moderate temperatures allowed for a normally timed harvest (late September for the Aqueronte vineyard), which has become increasingly rare as summers have grown hotter.