



**LA SENDA**

**EL AQERONTE 2020**

## ORIGIN

Santalla, Bierzo, Galicia.

## VARIETIES

90% Gran Negro, 10% Mencía.

## 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: 12.9%

Total sulfites: <6mg/L

pH: 3.73

Bottles made: 1,666



## 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

Autumn rains led to a cold and dry winter, which opened into a very warm early spring (thankfully, that meant no risk of frost). Late spring was cooler, with some rainfall around flowering. The summer was dangerously hot, with three record-breaking heat waves, and harvest was, as a result, significantly earlier than in 2019. Diego notes that the struggle with climate change in Bierzo is not just with increasing temperatures, but these ever-more radical shifts in weather.