



LA SENDA IN ABSENTIA 2021

ORIGIN

Hervededo, Bierzo, Galicia.

VARIETIES

100% Trousseau.

VINEYARD

From two plots of 80–95-year-old vines planted on clay-calcareous soils, 555 meters above sea level.

VINIFICATION METHOD

The grapes are hand-harvested, partially destemmed, 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, filtration, or sulfur addition.

PROPERTIES

Alcohol: 10%
No Added SO₂.



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

2021 was the opposite of 2020: it was the rainiest year since 2000, with the coolest winter on record followed by a warm and damp spring. The summer opened cool, and stayed that way until the end of August, when Bierzo was hit with an intense heat wave that brought some ripeness. The threat of storms in September meant that Diego had to harvest during the second week. He writes: “So this 2021 vintage is marked by low alcohol levels, less color on reds, and a little bit more production than the last years.”



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