

ORIGIN

Hervededo, Bierzo, Galicia.

VARIETIES

50% Palomino & 50% Doña Blanca.

VINEYARD

From the same parcel of organically farmed white 80-95-year-old vines in Hervededo that supplies In-A-Gadda-da-Vida. The soils are clay-calcareous.

VINIFICATION METHOD

The grapes were hand-harvested, partially destemmed, and macerated on their skins for 2-3 days in a used French oak barrel that was previously used for red grapes. Fermentation and 4 months of resting takes place in the same barrel, which gives this wine its pink color. Bottled without fining, filtering or sulfur addition.

PROPERTIES

Alcohol: 11.5%
Total sulfites: <6mg/l
Total acidity: 4.90
pH: 3.78
Bottles made: 833
Residual Sugar: 1.0 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

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.