



LA SENDA

UNE ROSE DE BLANCS

ORIGIN

Hervededo, Bierzo, Galicia.

VARIETIES

100% Palomino.

VINEYARD

From the same parcel of organically farmed 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

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.