

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Luis Anxo Rodriguez Vazquez

Appellation Ribeiro

Subzone/Locality Ribadavia

Climate Atlantic, Continental

Varieties Treixadura, Albariño, Godello

Soil Granite, Sand

Elevation 150 meters

Vine Age 8-20 years

Pruning Espaldera

Farming Lutte Raisonné

Production 3,000 bottles

Luis Rodriguez

A Teixa



Luis Rodriguez established his bodega in 1988 with the goal of making terroir-driven wines from indigenous grape varieties, grapes like Treixadura and Caiño that were on the verge of extinction at the time. Luis has slowly accumulated 5 hectares comprised of nearly 100 micro-parcels, mostly located on the steep, southwest-facing, granitic hillsides of his hometown of Arnoia. Luis makes wine in the same cellar as his grandfather, where he utilizes native yeasts, judicious SO₂, and practices *élevage* in mostly used, larger French oak barrels.

The **Ribeiro D.O.** is an ancient Galician wine region located 45 miles inland from the Atlantic Ocean, just north of Portugal. Ribeiro had historically produced Spain's most prestigious white wines, but in the early 20th century oidium, phylloxera, and war devastated the region and Ribeiro's wines lost favor. Native vines were torn up, and Palomino was widely planted due to its higher yields. Cooperatives took over most of the production. By utilizing a mix of old-fashioned and modern winegrowing methods, Luis and a few others are responsible for the revitalization of artisanal Ribeiro winegrowing.

A Teixa is a single vineyard located in the town of Ribadavia (5km north of the winery) and is comprised of the native grapes Treixadura (mostly), Godello, and Albariño. The grapes are hand-harvested, fermented with native yeasts and raised on the lees for 1 year in a 2300 liter foudre, and aged 1 year in bottle before release. A Teixa is aromatic, lush, and textured – a lovely and quite serious *vinho branco* to pair with rich ocean creatures and poultry.