

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Luis Anxo Rodriguez Vazquez

Appellation Ribeiro

Subzone/Locality Arnoia

Climate Atlantic, Continental

Varieties 40% Brancellao, 20% Caiño

Longo, 20% Caiño Redondo, 20% Ferrol

Soil Granite, Sand

Elevation 100-230 meters

Vine Age 10-20 years

Pruning Guyot Simple

Farming Lutte Raisonnée

Production 3,600 bottles

A Torna Dos Pasas

Tinto

A TORMA DOS PASAS



Ribeiro

e75cl Denominación de orixe
Elaborado e embotellado na
propiedade polo vitícola
Luis A. Rodríguez Vázquez en
Arnoia, España. R.E. 7113-OU

LUIS A. RODRIGUEZ VAZQUEZ

Luis Rodriguez established his bodega in 1988 with the goal of making terruño-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, and Luis's *vinhos tintos* are considered to be the standard bearers for Ribeiro.

A Torna Dos Pasas Tinto is made from native grapes Brancellao, Caiño Longo, Caiño Redondo, and Ferrol. The grapes are hand-harvested and de-stemmed, fermented spontaneously with native yeasts in steel vat, raised in used 300 liter French oak barrels for 12 months, and bottled unfined and unfiltered. It is a fresh, aromatic, and medium-bodied *vinho tinto* with lush and spicy flavors of red fruits, black pepper, and purple flowers.