

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Luis Anxo Rodriguez Vazquez

Appellation Ribeiro

Subzone/Locality Arnoia

Climate Atlantic, Continental

Varieties Souson, Caiño,
Brancellao, Ferrol

Soil Granite, Sand

Elevation 100-230 meters

Vine Age 5-15 years

Pruning Guyot Simple

Farming Lutte Raisonnée

Production 3,500 bottles

Eidos Ermos

Tinto



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, and Luis's *vinhos tintos* are considered to be the standard bearers for Ribeiro.

Eidos Ermos comes from young vine Caiño, Brancellao, Souson, and Ferrol, planted by Luis himself and grafted via massale selection. The grapes are hand-harvested, destemmed, fermented spontaneously with native yeasts in steel vat, and raised partly in 225 liter used French oak barrels and partly in steel vat for 12 months. This wine is released earlier than Luis's other reds. It is fresh and aromatic with red fruit, spice, floral and herbal notes - complex and eminently drinkable!