

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Luis Anxo Rodriguez Vazquez

**Appellation** Ribeiro

**Subzone/Locality** Arnoia

**Climate** Atlantic, Continental

**Varieties** Brancellao, Caiño Longo,  
Caiño Redondo, Ferrol

**Soil** Granite sand

**Elevation** 100-230 meters

**Vine Age** 5-12 years

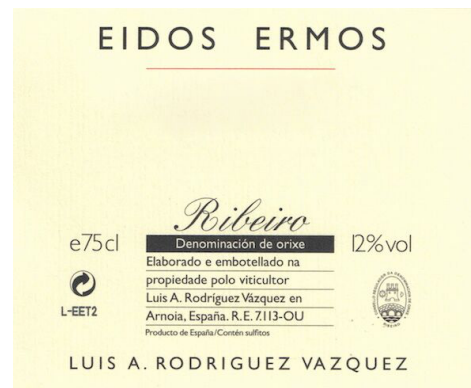
**Pruning** Espaldera & Guyot Simple

**Farming** Lutte Raisonnée

**Production** 167 cases

**Luis Rodriguez**

*Eidos Ermos 2016*



**Luis Rodriguez** established his bodega in 1988 with the goal of making terruño-driven wines from indigenous grape varieties, such as Treixadura, Brancellao and Caiño that were on the verge of extinction at the time. Luis has slowly accumulated almost 6 hectares comprised of nearly 180 micro-parcels, most replanted by Luis using either seccion massale or grafting onto old Palomino rootstock, and located on the 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 SO<sub>2</sub>, and practices élevage in steel tank, foudre and 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 20<sup>th</sup> 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 Luis' young vine **Brancellao, Caiño, and Ferrol**, planted by Luis himself or grafted via massale selection. The grapes were hand-harvested, destemmed, and fermented with native yeasts in steel vat with 15 days maceration, then pressed and raised partly in 300L used French oak barrels and partly in steel vat for almost 12 months. Luis lightly fines and filters the wine (vegan friendly) before bottling. This wine is released earlier than Luis's other reds. It is fresh and aromatic with tart red fruit, spice, floral and herbal notes - complex yet eminently drinkable!