

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Luis Anxo Rodriguez Vazquez

**Appellation** Ribeiro

**Subzone/Locality** Arnoia

**Climate** Atlantic, Continental

**Varieties** Treixadura, Albariño,  
Torrontés, Lado

**Soil** Granite sand

**Elevation** 100-230 meters

**Vine Age** 20-40 years

**Pruning** Espaldera & Guyot Simple

**Farming** Lutte Raisonnée

**Production** 325 cases

**Luis Rodriguez**

*Escolma Blanco 2014*



**Luis Rodriguez** established his bodega in 1988 with the goal of making terroir-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.

**Escolma** means "selection" in Gallego, and this top cuvée is made from Luis's lowest-yielding old vines of **Treixadura** (typically 60-65%) plus other native white grapes on steep granite hillsides, and is only produced in optimal vintages. The grapes were wild yeast fermented in 300, 500 and 600 liter French oak barrels, raised on the lees for 12 months in barrel, and further aged in the bottle for 3 years before release. This is a very complex and age-worthy *vinho branco* with a lovely balance between structured, lush quince fruit and vivid mineral flavors. A noble wine to pair with lobster, crab, game and pork dishes.