

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 10-25 years

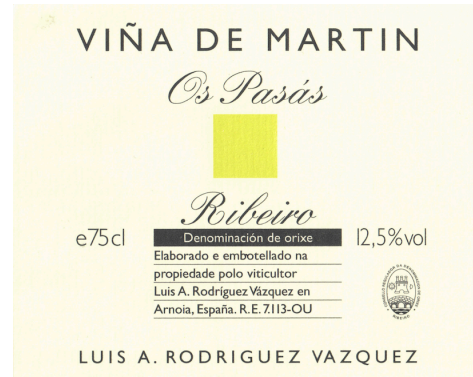
Pruning Espaldera

Farming Lutte Raisonné

Production 800 cases

Luis Rodriguez

Os Pasás 2013



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.

The grapes for **Os Pasas** come from steep, terraced hillsides and is comprised of roughly 70-75% **Treixadura**, a variety known for producing delicate, peachy, and flinty wines ideal for blending with the higher acid varieties like **Albariño** and **Lado**, and the floral **Torrontés**. The grapes were hand-harvested, fermented spontaneously with native yeasts in steel vat, and raised on the lees in vat for 10-12 months. It is a fresh light to medium-bodied *vinho branco* with beautiful structure and subtle flavors of citrus, honey, and seashell minerality.