

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Viña Somoza

Appellation Valdeorras

Locality Rubiá, A Rúa

Climate Atlantic, Mediterranean

Varieties Godello

Soil Calcareous

Elevation 450 meters

Vine Age 35 years

Pruning Espaldera

Farming Practicing organic

Production 100 cases (6pk)

Viña Somoza

Ededia 2015

EDEDIA

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VIÑEDOS EN RUBIÁ
100% GODELLO



PARCELA DEL PARAJE TREBAL SOBRE ARCILLO CÁLCAREO

0,75
LITROS

VALDEORRAS
DENOMINACION DE ORIGEN

13
% ALC.

Viña Somoza was founded in the early 20th century by Victor Fernández, recovering vineyards in Valdeorras over the years, with the aim of preserving tradition while also making technical strides in the cellar. In 2015, two generations later, the family brought in talented winemaker Javier García Alonso. He looks to Burgundy for inspiration: each year he makes a village level wine (Neno) as well as several single parcel bottlings. Upon his start at the winery, he began converting farming practices to organic. Javier spends a few days a week in Valdeorras, when he is not up in the Gredos mountains working on his other project 4 Monos Viticultores.

Godello is the most widely planted white grape in **Valdeorras**, or “Valley of Gold.” The appellation sits above the Sil River, on the eastern edge of Galicia, with an Atlantic-continental climate providing warm summers and cold winters. The soil is primarily red slate and granite, with pockets of limestone, gneiss and clay.

Ededia is 100% **Godello** from a single, south-facing vineyard at the east end of the valley in Rubiá. The soil here is very unique for Valdeorras; clay is streaked with limestone, adding a distinct mineral quality to the wine. The grapes are hand-harvested in 15kg boxes, destemmed and cold-macerated with their skins for 48 hours before a soft pressing into a single 500L French barrel for fermentation and raising on fine lees for 9 months without battonage.