

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Viña Somoza*

Appellation *Valdeorras*

Locality *A Rúa*

Climate *Atlantic, Mediterranean*

Varieties *Mencía, Garnacha Tintorera, Mouratón, Merenzao, Gran Negro, Brancellao*

Soil *Gneiss, slate, granite*

Elevation *550 meters*

Vine Age *15-70 years*

Pruning *Espaldera, En Vaso*

Farming *Lutte Raisonné*

Production *1,040 cases*

Viña Somoza

Via XVIII 2016

VIA XVIII

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VIÑEDOS EN LA COMARCA
DE VALDEORRAS
2016



MENCÍA · GARNACHA TINTORERA · MOURATÓN

0,75
LITROS

VALDEORRAS
DENOMINACIÓN 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.

The **VIA XVII** is a red blend from several parcels with varied soils, elevations and expositions. The grapes were hand-harvested and whole-cluster macerated for 30-42 days in open plastic tubs, then pressed into 400 & 500L French barrels for fermentation and raising on fine lees over winter with regular battonage, and given a light filtration before bottling. The name VIA XVIII pays tribute to the Roman Way that united Portugal with Spain, so they have created this fresh wine to enjoy the region’s history with every sip. Pair it with roasted poultry and pork dishes, grilled vegetables or sausages.