

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** *Viña Somoza*

**Appellation** *Valdeorras*

**Locality** *Rubiá, A Rúa*

**Climate** *Atlantic, Mediterranean*

**Varieties** *Albarello*

**Soil** *Clay with stones*

**Elevation** *550 meters*

**Vine Age** *15 years*

**Pruning** *Espaldera*

**Farming** *Practicing organic*

**Production** *125 cases (6pk)*

**Viña Somoza**

**O Tesouro 2015**

## O TESOURO

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VIÑEDOS EN RUBIÁ  
100% ALBARELLO



PARCELA DEL PARAJE O BIDUAL FUNDIDA EN UN CASTAÑAR

0,75  
LITROS

VALDEORRAS  
DENOMINACION DE ORIGEN

12,5  
% 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. Albarello is one of 7 allowed red grapes in the D.O. It likely originates from the Douro or Dão in Portugal, and was used regularly in Port production until it fell out of favor in the 1970’s. A similar story persists in Spain, where it was almost wholly forgotten until recently. Numerous Galician winemakers have been working with the varietal as of late, and are experimenting with bottling the varietal on its own.

**O Tesouro** is 100% **Albarello** (aka Brancellao) from a single parcel within a chestnut forest, slopes are facing east/southeast and soils are predominately clay. The grapes are hand-harvested in 15kg boxes, foot-trodden partially destemmed, partially whole-cluster and then cold-macerated for 42 days before a soft pressing into third-use French barrels. The wine is raised in barrel on fine lees for 8-9 months without battonage.