

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Laura Lorenzo

Appellation VdT Arribes del Duero

Locality Fermoselle (Zamora)

Climate Continental

Varieties Malvasia, Verdejo,

Puesta en Cruz

Soil Granite w/Sandy Loam

Elevation 650 meters

Vine Age 100-130 years

Pruning En Vaso

Farming Practicing organic

Production 106 cases (6pk)

Daterra Viticultores

Camino de la Frontera Blanco 2017



Laura Lorenzo was the winemaker and viticulturist at an established Ribeira Sacra estate for close to a decade. In 2014, she struck out on her own with her project **Daterra Viticultores**, and now works about 4.5 hectares organically in the Val do Bibei-Quiroga subzone of Ribeira Sacra, and with this wine she extends her reach into Valdeorras to the southeast with the 2015 vintage. Through her meticulous work in the vineyard, Laura's goal is to cultivate life in her soils that were once damaged by industrial viticulture, and to bring harmony to her vineyards and grapes. In the winery, Laura lets the grapes speak for themselves - fermenting with wild yeasts, utilizing older wooden casks for fermentation and elevage, and adding only small amounts of SO₂ during the winemaking process, with no clarification, filtration, or adjustments to the wines.

Arribes del Duero is one of the newest D.O.s (since 2007) bordering the provinces of Zamora & Salamanca. It's a 3 hour drive south of Laura's home to Fermoselle, between D.O. Toro and Portugal as it hugs the Duero River before it leaves Spain and becomes the Douro. The region is known for its dry climate, old vines growing on the river terraces, and poor soils of granite sand. Sourcing grapes from this region is fairly new for Laura, but she is very excited about the potential of both the red and white wines in this special place, working with local grower Angel Mayor.

Camino de la Frontera Blanco comes from Angel's ancient, northwest-facing vineyard in the Parque Natural de Los Arribes del Duero, mostly **Malvasia & Verdejo** balanced with a little Puesta en Cruz (all co-planted with the red grapes). After a hot & dry summer balanced by cool nights during August, the grapes were hand-harvested on September 1st, destemmed and partially pressed after 15 days of skin contact, wild yeast fermented and raised in used 500L chestnut barrels for 11 months. This is a white wine of texture and aromatic depth, pair it with hearty seafood, grilled poultry and vegetables.