

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Laura Lorenzo

**Appellation** VdT Val do Bibei

**Locality** Manzaneda

**Climate** Atlantic

**Varieties** Palomino

**Soil** Granite with Gneiss, Schist,  
Clay & Slate

**Elevation** 400-750 meters

**Vine Age** 80-120 years old

**Pruning** En vaso

**Farming** Practicing organic

**Production** 330 cases

**Daterra Viticultores**

*Gavela de Vila 2016*



**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 SO<sub>2</sub> during the winemaking process, with no clarification, filtration, or adjustments to the wines.

**Val do Bibei** is part of the Quiroga-Bibei subzone of the Ribeira Sacra. The vineyards are on steep, terraced hillsides and the climate is Atlantic, with continental and Mediterranean influences, enabling many different grape varieties to thrive here. The soils are quite varied with cool, granitic soil predominating, which helps to produce wines with lower alcohols that are highly aromatic and elegant in style.

**Gavela Blanco** is comprised of 100% old vine **Palomino** organically farmed at a variety of elevations, expositions, and soil types in the Val do Bibei. The grapes were hand-harvested between Sept 20 and Oct 5th, destemmed and skin macerated for 7 days before pressing. The wine was fermented with wild yeast in one new 1000L chestnut barrel and used 225L & 500L chestnut and French oak barrels, and then raised on the lees in the same barrels for 11 months. Tiny amounts of sulfur were added after fermentation and at bottling. The wine was not clarified, cold stabilized or filtered. This is a fresh, textured Palomino *vino blanco* to pair with fresh and fried seafood, poultry and vegetables.