

# *José Pastor Selections*

IMPORTER OF FINE IBERIAN WINES

**Grower** *Laura Lorenzo*

**Appellation** *VdT Val do Bibei*

**Locality** *Soutipedre*

**Climate** *Atlantic*

**Varieties** *Palomino*

**Soil** *Schist & Slate*

**Elevation** *500 meters*

**Vine Age** *80-120 years old*

**Pruning** *En vaso*

**Farming** *Practicing organic*

**Production** *107 cases*

***Daterra Viticultores***

*Gavela do Pobo 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 élevage, 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 do Pobo** is comprised of 100% old vine **Palomino** organically farmed at a variety of elevations and expositions in the Val do Bibei, on schist and slate soils. After a hot and dry summer, the grapes were hand-harvested on August 31, destemmed and fermented in amphorae with 15 days skin maceration, and raised on the lees in the same vessels for 11 months. The wine was not clarified, cold stabilized or filtered, and only minimal SO<sub>2</sub> added at bottling in September. This is a fresh, textured Palomino *vino blanco* to pair with raw, grilled and fried seafood, poultry and vegetables. The slate/schist-grown do Pobo bottling is more structured and nervy than Laura's more fluid and easy granite-grown Gavela da Vila.