

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Laura Lorenzo

Appellation Vdt Ribeira Sacra

Subzones Amandi, Val do Bibei

Climate Atlantic

Varieties 90% Mencía,
10% Alicante Bouschet, Merenzao,
Mouratón, Gran Negro

Soil Granite, Sandy, Loam

Elevation 350-700 meters

Vine Age 20-60 years

Pruning En Vaso

Farming Practicing organic

Production 504 cases

Daterra Viticultores

Portela do Vento 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 élevage, and adding only small amounts of SO₂ during the winemaking process, with no clarification, filtration, or adjustments to the wines.

Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. The Romans came to this green, northwest corner of Iberia some 2,000 years ago and were the first to terrace the slopes and plant vines in Ribeira Sacra. The soils are quite varied amongst the 5 subzones, with cool, granitic soil predominating, which helps to produce wines with lower alcohols that are highly aromatic and elegant in style.

Portela do Vento comes from several parcels of mostly **Mencía** (interplanted with other indigenous red varieties) in the Amandi (south-facing) and Val do Bibei (north & northeast-facing) subzones. The grapes were harvested by hand in late September, partially destemmed and fermented with wild yeasts in used French oak 500L barrels and one 4000L new French oak foudre, with 11 days of skin maceration. The wine was then raised for 10 months in the same foudre and used 225L French barrels. This is Laura's "glou-glou" wine that she loves to share with her friends. Fresh and easy-drinking, it is very versatile with a wide variety of foods...or straight from the porrón!