

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** *Laura Lorenzo*

**Appellation** *Vdt Ribeira Sacra*

**Subzones** *Amandi*

**Climate** *Atlantic*

**Varieties** *Mencía*

**Soil** *Granite, Sandy, Loam*

**Elevation** *350-500 meters*

**Vine Age** *26 years*

**Pruning** *En Vaso*

**Farming** *Practicing organic*

**Production** *61 cases*

**Daterra Viticultores**

*Portela do Vento Rosado 2018*



**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.

**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 Rosado** comes from **Mencía** located in the Amandi subzone around Sober, and bled off the red wine Laura used to make the Tinto. Since this vintage saw a wet and cool summer, the grapes were harvested by hand later than typical, on September 22nd. The fruit were partially destemmed and fermented with native yeast in used 500L French oak barrels with 6 hours of skin maceration. The wine was then raised for 10 months in smaller barrels and bottled without fining or filtration. Fresh and easy-drinking, it is very versatile with a wide variety of foods.