

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Goyo Garcia Viadero

Appellation Ribera del Duero

Locality Roa

Climate Continental

Varieties 85% Tinto Fino, 15% Albillo

Soil Clay-calcareous, sand

Elevation 860-880 meters

Vine Age 120 years

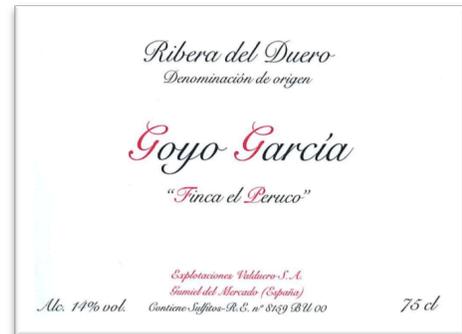
Pruning En Vaso

Farming Practicing organic

Production 333 cases (6pk)

Goyo Garcia Viadero

Finca El Peruco 2011



Goyo Garcia Viadero, son of a prominent Ribera del Duero winemaking family, has been crafting iconoclastic naturally-made Ribera del Duero wines under his own name since 2008. With the help of his wife Diana, Goyo farms old head-pruned parcels, working them organically. The goal each year is to harvest the grapes for good acidity first, in contrast to many producers in the region who are looking for phenolic maturity above all. Each wine comes from a single vineyard with all grapes that grow in the vineyard (red and/or white) co-fermented, as was typical in the past. The results are some of the most revolutionary Ribera del Duero wines we have tasted!

Goyo's three **Ribera del Duero** vineyards are located around the town of **Roa** at the eastern end of the DO, and is known for having many old vine parcels at the highest elevations and with the best soils for quality wine production in the region. This is the only vineyard that Goyo works comprised of 100% red grapes, in this case Tinto Fino (Tempranillo).

Finca El Peruco is Goyo Garcia's oldest vineyard at 120+ years planted to **Tempranillo** with **Albillo** co-planted as is the old custom, and sits on extremely chalky & sandy soils. The grapes are hand-harvested, destemmed, co-fermented with wild yeasts in old foudre with light extraction, and then raised 3 years in very old barriques without racking. Bottling is without fining or filtration, and only a tiny addition of SO₂ if needed. This is a firmly coiled and austere wine, with powdery dark Burgundian-like fruit that coats the palate for minutes – a perfect wine to pair with red meat off the grill.