

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Goyo Garcia Viadero

**Appellation** Ribera del Duero

**Locality** Anguix

**Climate** Continental

**Varieties** 85% Tinta de País, 15% Albillo

**Soil** White sand with alluvial stones

**Elevation** 900 meters

**Vine Age** 100 years

**Pruning** En Vaso

**Farming** Practicing organic

**Production** 416 cases (6pk)

**Goyo Garcia Viadero**

**Finca El Peruco 2014**



**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 **Ribera del Duero** vineyards are located around the towns of **Anguix** and **Roa** toward the eastern end of the DO, which are known for having many old vine parcels at the highest elevations and with the best soils for quality wine production in the region.

**Finca El Peruco** is Goyo Garcia's oldest and lowest yielding (0.8-1.0 kg/vine) vineyard planted to **Tempranillo** with **Albillo** co-planted as is the old custom, and sits on extremely chalky/sandy soils. The grapes were hand-harvested at the end of September & early October, completely destemmed, co-fermented with wild yeasts in old foudre with only 10-15 days maceration, and then raised 3 years in very old, finely grained Bordeaux barriques without racking. Bottling was without fining, filtration, or any addition of SO<sub>2</sub>, and aged another 1-2 years in bottle before release. 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.