

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Goyo Garcia Viadero

**Appellation** Ribera del Duero

**Locality** Roa

**Climate** Continental

**Varieties** Tinto Fino

**Soil** Sandy clay

**Elevation** 860-880 meters

**Vine Age** 35 years

**Pruning** En Vaso

**Farming** Practicing organic

**Production** 416 cases

**Goyo Garcia Viadero**

*Joven de Viñas Viejas 2016*

*Ribera del Duero*  
*Denominación de origen*

*Goyo Garcia*  
*"Joven de Viñas Viejas"*

*Explotaciones Videdero S.L.*  
*Sanjal del Mercado (España)*

*Alc. 13,5% vol. Contiene Sulfatos. No. Análisis R.E. n.º 8129 B11 00 75 cl*

**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. Goyo helped his father plant this vineyard when he was 16 years old, adjacent to his El Peruco and Graciano parcels, and it's one of the few comprised entirely of red grapes.

**Joven de Viñas Viejas** is from a single vineyard planted entirely to **Tempranillo** on sandy clay & limestone soils at high elevation. The grapes are hand-harvested, destemmed, fermented with wild yeasts in steel tank with light extraction, then raised over the winter entirely in tank. Bottling is without fining or filtration, and only a tiny addition of SO<sub>2</sub> if needed. This is a classic, young Ribera del Duero with an extra shade of vibrancy and fabulous tension between dark fruit, florals, mineral, and acidity. In short, the way Ribera should taste. Pair with blood sausage, charcuterie, and grilled lamb chops.