

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Nacho Gonzalez

**Appellation** VdT Valdeorras

**Locality** Seadur

**Climate** Atlantic, Mediterranean

**Varieties** 80% Palomino,  
20% Doña Branca

**Soil** Granite

**Elevation** 500 meters

**Vine Age** 50-70 years

**Pruning** Espaldera

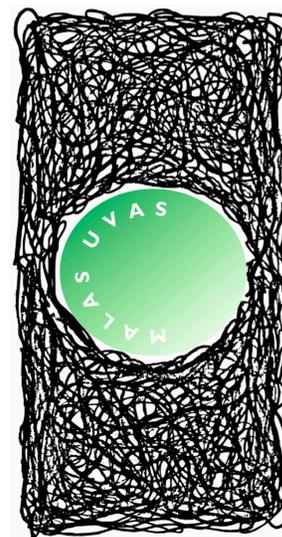
**Farming** Organic/Biodynamic

**Production** 200 cases (6pk)

## **La Perdida**

*Malas Uvas 2017*

LA PERDIDA



**Nacho Gonzalez** is one of the most progressive natural winemakers in all of Galicia. He seeks out vineyards that are isolated and remote. Up the hillsides, away from other farms, and down winding roads, he finds old abandoned vineyards and works to bring them back to health. He currently works with six vineyard sites in what would be the DO of Valdeorras, totaling about 4 hectares of vines. His approach to farming is to treat the vineyard as an ecosystem: allowing growth between the vines, using some biodynamic practices, and planting cover crops to help with disease and pests. Grapes are hand-harvested and foot-trodden. Nacho favors tinajas (Spanish tapered, clay amphora) and very old oak barrels for his aging vessels. Nacho is very experimental in the winery, despite being steadfastly traditional in the vineyard; sulfur has never been used.

Nacho's cellar is located in the small town of **Larouco**. The age of his vines range from 50 to 70 years old, with the oldest of his holdings coming from his grandmother. Larouco is home to many old bush vine plantings, a rarity in Valdeorras where the vineyards are mostly younger and trained in espaldera (double cordon). Another unique trait of Larouco is the presence of granite and clay soils, versus the more predominate slate of the region. Granite tends to give a pronounced purity and lightness to wines with a saline streak; clay gives structure and elegance.

**Malas Uvas** comes from an old vineyard in Seadur (a neighboring village) named "O Chao" that Nacho has been renting since 2013, with vines yielding under 2kg of grapes each. These **Palomino** and **Doña Branca** grapes were hand-harvested and destemmed, wild yeast fermented in steel tank with 8 days skin maceration, then raised over winter on the lees and bottled without fining, filtration or added SO<sub>2</sub>. Nacho named this wine "Malas Uvas" since these white grapes are not permitted under the Valdeorras D.O., showing his rebellious side yet again. This mountain white offers savory fruit and minerality, bright acid and lovely bouquet and texture. Pair it with anything from the sea, as well as grilled or roasted vegetables, pork and poultry.