

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Luis Anxo Rodriguez Vazquez

Appellation Ribeiro

Subzone/Locality Arnoia

Climate Atlantic, Continental

Varieties Brancellao, Caiño Longo,
Caiño Redondo, Ferrol

Soil Granite, Sand

Elevation 100-230 meters

Vine Age 10-20 years

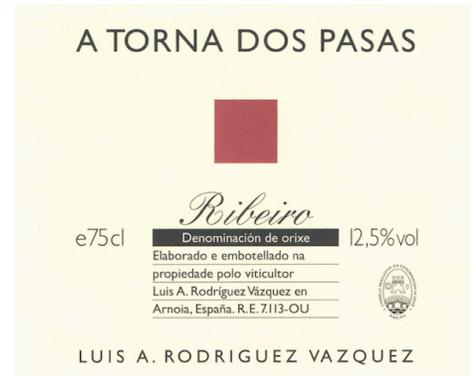
Pruning Espaldera & Guyot Simple

Farming Lutte Raisonné

Production 500 cases

Luis Rodriguez

A Torna Dos Pasas 2013



Luis Rodriguez established his bodega in 1988 with the goal of making terroir-driven wines from indigenous grape varieties, such as Treixadura, Brancellao and Caiño that were on the verge of extinction at the time. Luis has slowly accumulated almost 6 hectares comprised of nearly 180 micro-parcels, most replanted by Luis using either selection massale or grafting onto old Palomino rootstock, and located on the southwest-facing, granitic hillsides of his hometown of Arnoia. Luis makes wine in the same cellar as his grandfather, where he utilizes native yeasts, judicious SO₂, and practices *élevage* in steel tank, foudre and mostly used, larger French oak barrels.

The **Ribeiro D.O.** is an ancient Galician wine region located 45 miles inland from the Atlantic Ocean, just north of Portugal. Ribeiro had historically produced Spain's most prestigious white wines, but in the early 20th century oidium, phylloxera, and war devastated the region and Ribeiro's wines lost favor. Native vines were torn up, and Palomino was widely planted due to its higher yields. Cooperatives took over most of the production. By utilizing a mix of old-fashioned and modern winegrowing methods, Luis and a few others are responsible for the revitalization of artisanal Ribeiro winegrowing, and Luis's *vinhos tintos* are considered to be the standard bearers for Ribeiro.

For Luis' main red wine **A Torna Dos Pasas**, he blends the native grapes **Brancellao, Caiño Longo, Caiño Redondo, and Ferrol** from many tiny parcels around Arnoia. The grapes were hand-harvested and destemmed, fermented with native yeasts in steel vat with 15 days maceration, then raised in used 300 liter French oak barrels for 12 months, bottled unfiltered and unfiltered, and aged an additional year before release. It is a fresh, aromatic, and medium-bodied *vinho tinto* with lush and spicy flavors of red fruits, black pepper, and purple flowers.