

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 15-50 years

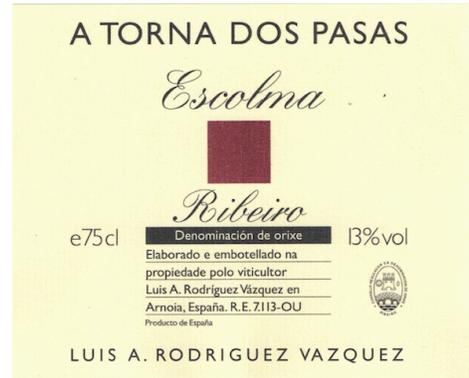
Pruning Espaldera & Guyot Simple

Farming Lutte Raisonné

Production 200 cases

Luis Rodriguez

Escolma Tinto 2011



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 seccion 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.

Escolma means "selection" in Gallego, and this *vinho tinto* is made from Luis's lowest-yielding old vines of **Brancellao** (typically 55%) plus other native red varieties on steep granite hillsides, and is only produced in optimal vintages. The hand-harvested grapes were destemmed and wild yeast fermented in steel tank with 3-4 weeks of maceration, then pressed and raked into new and used 300L French oak barrels, raised on the lees for 12 months in barrel, bottled without fining or filtration, and further aged in the bottle for 3 years before release. Escolma is a very complex and age-worthy medium-bodied *vinho tinto* with a balance between structured, wild red fruit, leather, spices, and earthy mineral flavors. A noble wine to pair with game, roasted meats, rich stews and braises.