

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Luis Anxo Rodriguez Vazquez

**Appellation** Ribeiro

**Subzone/Locality** Arnoia

**Climate** Atlantic, Continental

**Varieties** Treixadura, Albariño,  
Lado, Torrontés

**Soil** Granite, Sand

**Elevation** 100-230 meters

**Vine Age** 15-30 years

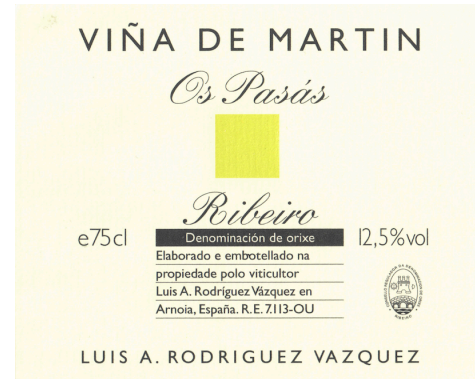
**Pruning** Espaldera

**Farming** Lutte Raisonné

**Production** 1,000 cases

**Luis Rodriguez**

**Os Pasás 2017**



**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 SO<sub>2</sub>, 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 20<sup>th</sup> 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.

The grapes for Luis' main white wine **Os Pasas** come from terraced hillsides and is comprised of roughly 70-75% **Treixadura**, a variety known for producing delicate, peachy, and flinty wines ideal for blending with the higher acid varieties like **Albariño** and **Lado**, and the floral **Torrontés**. The grapes were hand-harvested, destemmed and fermented with native yeasts in steel vat, and raised in vat for 10-12 months (with 3 months on fine lees) before bottling with a light clarification (bentonite) and filtration. Os Pasas is a fresh light- to medium-bodied *vinho branco* with beautiful structure and subtle flavors of citrus, honey, and seashell minerality.