

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Viña Somoza*

Appellation *Valdeorras*

Locality *Larouco, Chandoiro*

Climate *Atlantic, Continental*

Varieties *Godello*

Soil *Slate, gneiss, sand with clay*

Elevation *500-640 meters*

Vine Age *15-35 years*

Pruning *Espaldera*

Farming *Practicing organic*

Production *275 cases*

Viña Somoza

As 2 Ladieras 2015

AS 2 LADEIRAS

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VIÑEDOS EN CHANDOIRO Y LAROUCO
100% GODELLO



VIÑEDOS EN LADERAS DE LOS RÍOS BIBEI Y XARES

0,75
LITROS

VALDEORRAS
DENOMINACION DE ORIGEN

13
% ALC.

Viña Somoza was founded in the early 20th century by Victor Fernández, recovering vineyards in Valdeorras over the years, with the aim of preserving tradition while also making technical strides in the cellar. In 2015, two generations later, the family brought in talented winemaker Javier García Alonso. He looks to Burgundy for inspiration: each year he makes a village level wine (Neno) as well as several single parcel bottlings. Upon his start at the winery, he began converting farming practices to organic. Javier spends a few days a week in Valdeorras, when he is not up in the Gredos mountains working on his other project 4 Monos Viticultores.

Godello is the most widely planted white grape in **Valdeorras**, or “Valley of Gold.” The appellation sits above the Sil River, on the eastern edge of Galicia, with an Atlantic-continental climate providing warm summers and cold winters. The soil is primarily red slate and granite, with pockets of limestone, gneiss and clay.

As 2 Ladieras is 100% **Godello** from two steep, terraced vineyards (thus the name), facing south/southeast on black slate, along with gneiss and a little sand at the junction of the Bibei and Xares rivers. The grapes are hand-harvested in 15kg boxes, destemmed and cold-macerated with their skins for 48 hours before a soft pressing into 500L French barrels. The wine then goes through fermentation and aging on fine lees for 8-9 months without battonage.