

Grower Laura Lorenzo

Appellation VdT Val do Bibei

Locality Manzaneda

Climate Atlantic

Varieties Mouraton, Mencía, Garnacha
Tintorera, Merenzao, Gran Negro, Doña
Blanca, Colgadeira, Godello

Soil Granite, Gneiss, Clay, Slate, Schiste

Elevation 400-750 meters

Vine Age 80-120 years old

Pruning En vaso

Farming Practicing organic

Production 3,414 bottles

Daterra Viticultores

Azos de Vila 2016



Laura Lorenzo was the winemaker and viticulturist at an established Ribeira Sacra estate for close to a decade. In 2014, she struck out on her own with her project Daterra Viticultores, and now works about 4.5 hectares organically in the Val do Bibei-Quiroga subzone of Ribeira Sacra, and with this wine she extends her reach into Valdeorras to the southeast with the 2015 vintage. Through her meticulous work in the vineyard, Laura's goal is to cultivate life in her soils that were once damaged by industrial viticulture, and to bring harmony to her vineyards and grapes. In the winery, Laura lets the grapes speak for themselves - fermenting with wild yeasts, utilizing older wooden casks for fermentation and elevage, and adding only small amounts of SO₂ during the winemaking process, with no clarification, filtration, or adjustments to the wines.

Val do Bibei is part of the Quiroga-Bibei subzone of the Ribeira Sacra. The vineyards are on steep, terraced hillsides and the climate is Atlantic, with continental and Mediterranean influences, enabling many different grape varieties to thrive here. The soils are quite varied with cool, granitic soil predominating, which helps to produce wines with lower alcohols that are highly aromatic and elegant in style.

Azos de Vila comes from many pueblos (Seoane, Soutipedre, Langullo, San Vincenzo) that are part of Manzaneda, where there are very old mixed plantings, with the oldest vines planted on their own rootstock. This village cuvée is a **field blend** of mostly red varieties. The grapes were mostly destemmed and fermented with wild yeasts in old, open-top French oak barrels with 20 days maceration, then raised for 11 months in a mix of used 225 and 500 liter oak and chestnut barrels. Bottling was in late September without fining or filtration, and minimal additions of SO₂.