

Grower *Laura Lorenzo*

Appellation *VdT Arribes del Duero*

Locality *Fermoselle (Zamora)*

Climate *Continental*

Varieties *Malvasia, Verdejo, Puesta En Cruz, etc.*

Soil *Granite w/Sandy Loam*

Elevation *650 meters*

Vine Age *100-130 years*

Pruning *En Vaso*

Farming *Practicing organic*

Production *142 cases (6pk)*

Daterra Viticultores

Camino de la Frontera Blanco 2018



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.

Arribes del Duero is one of the newest D.O.s (since 2007) bordering the provinces of Zamora & Salamanca. It's a 3 hour drive south of Laura's home to Fermoselle, between D.O. Toro and Portugal as it hugs the Duero River before it leaves Spain and becomes the Douro. The region is known for its dry climate, old vines growing on the river terraces, and poor soils of granite sand. Sourcing grapes from this region is fairly new for Laura, but she is very excited about the potential of both the red and white wines in this special place, working with local grower Angel Mayor.

Camino de la Frontera Blanco comes from Angel's ancient, northwest-facing vineyard in the Parque Natural de Los Arribes del Duero, from native **Malvasia, Verdejo & Puesta en Cruz** varieties. After a cool, wet & humid summer, the grapes were hand-harvested on September 20th, destemmed, crushed and wild yeast fermented in used 250 & 500L chestnut barrels with 10 days of skin maceration, then raised in the same vessels for 11 months. This is a "mountain white" showing bright orchard fruit, savory minerality and refreshing acidity. Pair it with grilled fish and poultry, paella and good friends.