

Grower *Laura Lorenzo*

Appellation *Vdt Ribeira Sacra*

Subzones *Amandi, Val do Bibei*

Climate *Atlantic*

Varieties *70% Mencía with Alicante*

Bouschet, Merenzao, Mouratón,

Gran Negro

Soil *Granite, Sandy, Loam*

Elevation *350-750 meters*

Vine Age *26-80 years*

Pruning *En Vaso*

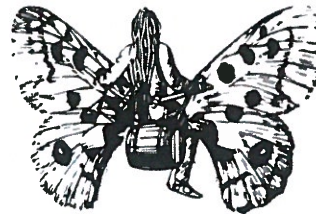
Farming *Practicing organic*

Production *698 cases*

Daterra Viticultores

Portela do Vento Tinto 2018

PORTELA DO VENTO
DATERRA VITICULTORES



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.

Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. The Romans came to this green, northwest corner of Iberia some 2,000 years ago and were the first to terrace the slopes and plant vines in Ribeira Sacra. The soils are quite varied amongst the 5 subzones, with cool, granitic soil predominating, which helps to produce wines with lower alcohols that are highly aromatic and elegant in style.

Portela do Vento Tinto comes from several parcels of **Mencía** (interplanted with other indigenous red varieties) primarily from the Amandi (south-facing young vines) as well as Val do Bibei (north & northeast-facing old vines) subzones. The grapes were harvested by hand in late September due to a warm and humid summer. The Amandi fruit was destemmed into a used 4000L French oak foudre while the Bibei fruit kept their stems and went into used French oak 500L barrels for wild yeast fermentation with 15 days of skin maceration. The wine was then raised for 11 months in oak and chestnut barrels and bottled without fining or filtration. This is Laura's "glou-glou" wine that she loves to share with her friends. Fresh and easy-drinking, it is very versatile with a wide variety of foods...or straight from the porrón!