

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Viña Somoza*

Appellation *Valdeorras*

Locality *A Rúa*

Climate *Atlantic, Mediterranean*

Varieties *Godello*

Soil *Granite, gneiss, slate, sand, alluvial*

Elevation *450 meters*

Vine Age *30-40 years*

Pruning *Espaldera*

Farming *Lutte Raisonné*

Production *2,500 cases*

Viña Somoza

Neno 2016

NENO

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SOBRE LÍAS
100% GODELLO



VIÑEDOS EN LA COMARCA DE VALDEORRAS

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.

Their entry-level **Neno** (the name means “child”) is 100% **Godello** from several parcels with varied soils, elevations and expositions. The grapes are hand-harvested in 15kg boxes, destemmed and cold-macerated 12-48 hours before a soft pressing. The juice then goes into steel tanks and 6000L tiñas (foudres) for fermentation and raising on fine lees for 7 months, with regular battonage. Neno is a fresh and buoyant white, with enough weight and texture to balance the vibrant acidity. Pair it with seafood and white proteins, grilled vegetables and paella.