JOSE PASTOR SELECTIONS

Importer of Real Wine made by Naturally Minded Artisans

GUÍMARO

"This is one of the most consistent pound-for-pound values in Spanish wine. Epitomizes pure, unadulterated pleasure and refreshment." -Master Somm Ian Cauble

Year Founded: 1991

Region: Galicia, Spain

Owner/Winemaker: Pedro Rodríguez

Fun Fact: The winery was named Guímaro, which means "rebel" in Gallego, a nickname of Pedro's grandfather; Guímaro was one of the first adegas to join the appellation in 1996.

Fun Fact #2: Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect, that splits the difference between Spanish and Portuguese. Historically, the most famous Galician wines come from the Amandi area.

-Organic & Natural-

Pedro and his grandmother, Concha.

Cultivated since Roman times, Ribeira Sacra's steep terraced vineyards are some of the most picturesque and treacherous to work in the world of wine - think Douro, Cote Rotie or Mosel. Like those most dramatic terruños, winegrowing here is not for the faint of heart; it takes spirited determination, unwieldy optimism, a sense of tradition and a willingness to collaborate. All of these qualities are embodied by the young Pedro Rodríguez of Guímaro, our *colleteiro* in Ribeira Sacra. His parents Manolo and Carmen still work the vineyards daily. They also maintain a small finca of mixed agriculture, very common in Galicia, raising chickens, rabbits, pigs and cultivating a sizable vegetable patch. The culmination of the family's agrarian traditions manifested with the establishment of their adega (winery) in 1991. In the early 2000's Luis Buitrón introduced Pedro to Raúl Pérez, the great winemaker of Bierzo, who helped Pedro see the potential of his old vine holdings to produce profoundly expressive and age-worthy single plot wines. This led to significant improvements in the vineyard, such as reducing yields of the commonly over-cropped Mencía grape, eliminating chemicals in the vineyards and paying attention to the different plots' expositions, which greatly helps to preserve natural acidity in the grapes. Old-fashioned winemaking methods were reclaimed as well: wild yeast fermentation, foot treading in open-top vessels, raspón (stems) inclusion, working with low sulfur and aging in used barrels.

2018 Guímaro Tinto, Ribeira Sacra **12/.750L**

MENCÍA
GUÍMARO
VINO TINTO
RIBEIRA SACRA
DENOMINACIÓN DE ORIGEN

From multiple plots of Mencía vines with an average age of 40 years, located in and around Ribeira Sacra. The un-oaked, regional tinto is all about immediate pleasure with pure, lush red fruits, spices and slate-laden minerality. A wine to pair with all kinds of foods, especially chorizos, embutidos, roast pork, spicy foods or any dish with a lot of Pimentón.

"Pedro Rodríguez has been at the forefront of the revival of Ribeira Sacra, which, due to the physical challenges of maintaining its treacherous vineyard terraces, had been largely abandoned for many years. Rodriguez founded Guímaro in 1991, turning what was previously a family operation producing wine for local consumption into one of the most sought-after labels in Galicia. This entry-level wine is a tangy, un-oaked, 100% Mencía from schist/slate soils. Dripping with ripe red fruit and crushed-rock minerality, it channels great Morgon, Chinon and Côte-Rôtie all at once—at a bargain price."
- Master Somm Ian Cauble

LAURA LORENZO/DATERRA

"No one has seen a woman like this in the vines of Galicia, and I'm not sure they're ready for her." - Alice Feiring

Year Founded: **2014**

Region: **Galicia, Spain**

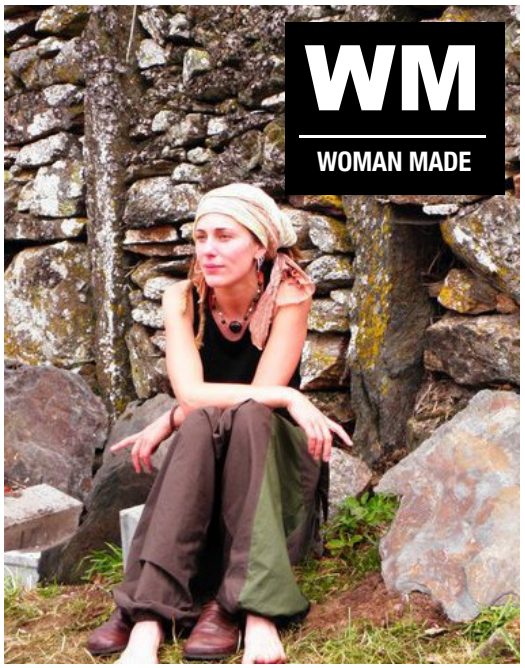
Winemaker: **Laura Lorenzo**

Fun Fact: **Laura and Daterra's over-arching philosophy:**

"We seek for the future through agriculture, which means years of work in the vineyard. Our grapes give good information, and let us know where the wine wants to go."

-Organic & Natural-

As recently as the early 2000's, outside of a few name brand Albariños from Rías Baixas most wines and terruños of Galicia were unknown to average wine lovers. Ribeiro was mainly thought of as cheap table wine, a couple producers from Valdeorras were just starting to emerge, and Ribeira Sacra was a complete unknown. It was during this time that the young and talented Laura Lorenzo was honing her craft as a fine winemaker and organic viticulturist, while gathering the expertise to put the Val do Bibei in Ribeira Sacra on the map. Hailing from Allariz in the province of Ourense, Laura remembers always loving wine as a kid. So much so that she decided, at the tender age of 16, to become a winemaker and enroll in the local enology school. Upon graduation, she worked at the nearby Adega Cachín, and then overseas with Eben Sadie in South Africa and Achaval Ferrer in Argentina. After her various apprenticeships, Laura took over the reins at Dominio do Bibei, a pioneering producer of fine wine in the Quiroga-Bibei subzone of Ribeira Sacra. Laura worked there for 10 years developing a style of winemaking that was fine-tuned to the hillsides of the region, specifically to the terruño around the village of Manzaneda. In 2014 Laura struck out on her own, and with the help of her chef/artist partner Alvaro Dominguez formed Daterra Viticultores. This is how they describe their project: "Daterra Viticultores owes its name to the many women and men who have spent the course of their lives on the Manzaneda mountainsides in the Bibei valley cultivating these vines, and who entrust Laura Lorenzo to carry on their culture." Laura works with techniques that nurture life in the soils that have been decimated by years of industrial agriculture, to create a healthy and thriving ecosystem for her old bush vines. All work is carried out manually, with some biodynamic preparations utilized. In the winery, Laura's winemaking is decidedly low tech and non-interventionist. She ferments with native yeasts and works with little sulfur. The wine is moved by gravity whenever possible, and the wines are not fined or filtered.



The iconoclastic Laura Lorenzo in the vines

2019 Laura Lorenzo/Daterra Portela do Vento Blanco, Vdt Ribeira Sacra 12/.750L

Palomino, Doña Blanca, Colgadeira, Godello. 26-80-year-old vines. This wine comes from several parcels of native white 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 fruit was destemmed into used chestnut barrels and amphora for wild yeast fermentation with 5 days of skin maceration. The wine was then raised for 11 months in the same vessels and bottled without fining or filtration. 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.

92 Points - Robert Parker - "Characterful and shows the house style for whites—wines with more soil than fruit—with herbs, spices, the texture of the granite soils, a fine granularity and a tasty, almost salty finish. The skin contact is quite short and gives just a touch of complexity."

2019 Laura Lorenzo/Daterra Portela do Vento Tinto, Vdt Ribeira Sacra **12/.750L**

70% Mencía with Alicante Bouschet, Merenzao, Mouratón, Gran Negro. 26-80-year-old-vines. This wine 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!

2019 Laura Lorenzo/Daterra Camino de la Frontera Tinto, VdT Arribes del Duero **12/.750L**

Juan García, Tinta Madrid, Rufete, Bobal, Mencía, Bastardo, etc. 100-130-year-old. This wine comes from Angel's ancient, northwest-facing vineyard in the Parque Natural de Los Arribes del Duero, planted to mostly Juan Garcia, Tinta Madrid (aka Tempranillo), and Rufete balanced by other indigenous varieties. After a cool, wet and humid summer, the grapes were hand-harvested on September 20-21st, 50% foot trodden whole-cluster and 50% destemmed, wild yeast fermented in a used 4000L French oak cask and a 1000L chestnut foudre with 11 days of skin maceration, then raised in the same vessels for 11 months. This is a red wine of elegant rusticity, with a floral nose and a touch of toasty oak from the new foudre, along with soft tannins and bright acidity.

BODEGAS LA SENDA

Year Founded: **2013**

Region: **Castilla y León**

Owner/Winemaker: **Diego Losada**

Fun Fact: **La Senda translates to "the path" or "the way" in Spanish, although Diego says that this is "a more mental than physical path."**

-Organic & Natural-

Diego was born in Ponferrada but spent much of his childhood living in Madrid and Burgos and playing electric guitar. After returning to Bierzo in his late teens, he studied organic chemistry at university, acquainting himself with winegrowing through a scientific perspective. Eventually, Diego rejected the rigid nature of science, turning to the open-ended and intuitive philosophy of natural winegrowing.
He worked at a few larger wineries in the region, but eventually decided that he needed to make wine his own way. After recuperating 3 small parcels, he bottled his first wine with the 2013 vintage.
He currently rents 15 parcels totaling just over 5 hectares, focusing on bush-trained vines with at least 60 years of age, in sites relatively isolated from other vineyard land so that any chemical treatments cannot taint the soils of his own. Using organic viticulture Diego encourages biodiversity, letting the natural flora grow amongst the vines, a philosophy that is "respectful of the environment, an agriculture-based practice that is not intrusive and uses only natural methods to maintain the biological balance in our vineyards." He also green harvests to attain yields as low as 1.5 kilo per vine, versus the more typical yields of 6 or 7 kilos in the region. Outside of working organically and controlling yields, Diego renounces a formulaic approach to vineyard work, opting for a more evolved and "intuitive" approach. In the winery, Diego is extremely low intervention since he wants his wines to retain their energy and life of the vineyards. In such, he employs a mix of unlined concrete vats and older oak and chestnut casks and foudres, since he feels that these materials breathe, while stainless steel is an inert material that will "kill" the nature within the wine. During elaboration he does not use pumps, additives or SO2 additions - starting with the 2016 vintage in his newly built bodega - stating that "enological products are cogs in the capitalist machine."
Diego views his winemaking as an extension of the creative process that he practiced in his days as a musician. A favorite Diego quote - "Too many people in natural winemaking copy and paste the words – they don't struggle, they don't feel their vineyards."
Clearly, Diego is not your average Viñador!

If you doubt Diego's passion for real, honestly made wines, just take a look at his hands #PureWine

2020 Bodegas La Senda 'Vindemiatrix', Bierzo **12/.750L**

80% Mencía, 20% Palomino and Doña Blanca. 60-90-year-old vines. The gateway into the fascinating world of Diego Losada. It is sourced from 7 old-vine parcels in the hills surrounding the village of Hervededo. Most of the parcels are red and white grapes inter-planted, so Diego co-ferments the different native grape varieties, as was done in the past. The soils are mainly clay-calcareous, and the elevation is around 550 meters. The grapes were hand-harvested in mid-September, partially destemmed, macerated for 3-4 days and fermented and raised in unlined concrete tanks for 8 months. The finished wine is bottled without fining, filtration or added SO2. This is pure Bierzo, refreshing and engaging, powerful and crystalline, with an amazing red fruit intensity and woven flavors of earth, smoke and spice. Pair this lively red with grilled meats or served chilled by the pool on a hot summer day.

2019 Bodegas La Senda '1984', Bierzo **12/.750L**

100% Mencía. 70-90-year-old vines. Sourced from 3 old-vine vineyards in the hills of Priaranza del Bierzo, in the southwest part of the appellation. Harvested by hand in mid-September, the grapes were destemmed and macerated for 3-4 days in open-top, used French oak casks. The wine was then transferred to small French oak barrels to finish primary and malolactic fermentation, then age for 7-9 months without racking. The finished wine was bottled without fining, filtration or added SO2. An amazingly fresh and engaging Bierzo, showing crushed cherries, orange zest and scrub brush garrigue with mouthwatering acidity. Pair this lively red with anything chargrilled over wood fire or roasted on a spit.

CANTALAPIEDRA VITICULTORES

Year Founded: 2014

Region: Castilla y León

Owner/Winemaker: Isaac & Manuel Cantalapiedra

Fun Fact: The current estate can be traced directly to the year 1949, when patriarch Heliodoro planted his first vineyard plot, or majuelo, at the tender age of 15.

-Certified Organic & Natural-

Isaac (father) and Manuel (winemaker/son) Cantalapiedra

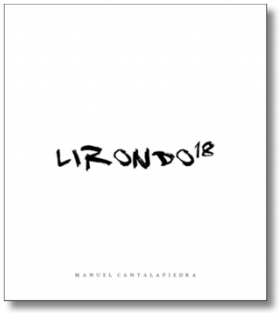
The Cantalapiedras descend from several generations of winegrowers working in the municipality of La Seca. This dusty town of 1,000 people, half an hour southwest of the industrial center of Valladolid, is considered to be the heart of the Rueda appellation, with a disproportionate number of well-known producers calling it home. In the past, the Cantalapiedras would sell the bulk of their grape production to larger producers in the area. It is with the now third generation that the family has established a small cellar of their own, bottling their first vintage in 2014. Being farmers first, they strive to go beyond organic, and incorporate many biodynamic practices into their viticulture. Their grapes are oftentimes harvested later than other producers in the region, with about 7 hectares of their fruit vinified by the Cantalapiedras, while the rest is sold to the old relationships of the family. In the cellar, Manuel utilizes wild yeasts for fermentation, minimal amounts of sulfur and no other additions. They produce a wide range of wines, from their entry-level village wine called Cantayano, to the more soil-driven, single plot wine called Majuelo del Chivitero, to flor-aged wines (historically traditional for the region), as well as skin-contact and pét-nats with no added SO2. These are winegrowers who promise to be dynamic and forward thinking. Given the excellent quality of the wines right out of the gate, we are beyond excited to see what the future holds for Manuel and Isaac Cantalapiedra.

2017 Cantalapiedra 'Arenisca', Rueda — 12/.750L

A new cuvee of 95% Tinta de Toro plus 5% white varieties from the Paraje Los Panaderos vineyard in neighboring Benialbo (within D.O. Toro), which is among the highest elevation sites in the appellation. 20-, 50- and 150-year-old vines. Grapes were hand-harvested, wild yeast fermented with 40% stem inclusion in open vats with 30 days of maceration, then raised for 11 months in used French oak barrels. The finished wine is bottled unfiltered, and just a touch of sulfur is added at bottling. While typical wines of Toro tend to be very extracted, tannic and rich, Arenisca has structure, acidity and balance, while still maintaining the typical fruit character of Tinta de Toro.

91 Points - Robert Parker - "It has a soft and juicy palate with round tannins and a serious finish, and the oak is nicely integrated after aging in oak barrels of various sizes and ages."

2020 Cantalapiedra 'Lirondo', Vino de Mesa — 12/.750L



100% Verdejo. 31-year-old vines. This wine is from their "Las Escuclillas" vineyard. The grapes were hand-harvested, destemmed, and given a gentle pneumatic pressing. After 12 hours on the skins, the wine was racked and wild yeast fermented in stainless steel tank, spending 8 months on fine lees before bottling in June without any fining, filtration or added SO2 (21 mg/l in total). The true qualities of real Verdejo are on display with this wine; it is aromatic, bright, and electrifyingly fresh.

91 Points - '18 Decanter - "Textured, with a generous, silky mouthfeel that's balanced by zesty citrus, minerality and smoky jamón notes; with an appealing apple and brioche nose. Distinctive and delicious."

ALFREDO MAESTRO

Year Founded: **2000**

Region: **Castilla y León**

Owner/Winemaker: **Alfredo Maestro**

Fun Fact: **"Wine made with only grapes, well-kept vineyards and healthy land." This is the mantra of Castellano winegrower Alfredo Maestro, a bright light amongst an abyss of industrially farmed, over-ripe, over-oaked and over-manipulated wine-scape that is the Ribera del Duero these days.**

-Organic & Natural with some Biodynamic practices-

Alfredo's ascendance is unique to Alfredo. His family came to the winemaking town Peñafiel, Ribera del Duero from the Basque Country. Having grown up amongst the vines, Alfredo had a great interest in wine, and, through encouragement from friends, he started making his own wine in 1998. That same year he planted his first vineyard on the Rio Duraton near his home.

Alfredo Maestro

From the beginning he farmed organically. In the cellar, Alfredo was working literally "by-the-book", teaching himself enology from a book and using every trick in it to make a "correct" Ribera del Duero wine: yeasts, acid, enzymes, tannins, color-enhancers, etc. were just some of the techniques utilized. In search of serious "purple-ness", this is how many of the modern Ribera del Duero's of today are produced. In the early 2000's Alfredo had a revelation. He questioned why, as an organic farmer, he would use chemicals to make the finished wine; he wanted to work as naturally in the winery as he did in the vineyard, in his words - "to better tell the story of the land." Alfredo began eliminating exogenous products, and in 2003 he began making wine without any additives whatsoever, including sulfur for all but a few wines.

Over the past few years, Alfredo has been seeking out neglected parcels around the Ribera del Duero and the nearby Madrid to make wine from. He looks for old vines, poor limestone or granitic soils and the requisite high elevation that gives freshness to wines grown on Spain's great Meseta Central. Alfredo has accumulated 9 hectares and two small bodegas, one located in his native Peñafiel in the Ribera del Duero, where his father helps with the bodega work, and the other in the Navalcarnero area, southwest of Madrid. Alfredo makes no less than 11 cuvees from single vineyards and most notably from very rare old-vine parcels of Garnacha, Garnacha Tintorera and Albillo located in the Ribera del Duero; these are grapes that were once embraced in the region but have fallen out of favor due to the region's fascination with producing a 100% Tinto Fino wine. Alfredo's goal is to make "easy wines with character imprinted with the earth and the vintage, authentic stories transmitted differently each year and not modified by the hand of the man in the cellar."

2019 Alfredo Maestro 'Viña Almate', Peñafiel — 12/.750L

100% Tinto Fino (Tempranillo). The first wine that Alfredo made (named after himself: Al-Ma-Te) and is his entry-level Duero wine. This cuvee is made from fruit sourced from various plots of varying vine ages, 70-90 years, located in Valtiendas at 1,000 meters elevation, as well as Peñafiel, at 700 meters. The wine is fermented in steel vat with 15-20 days of maceration and 50-100% stem inclusion depending on vintage, and raised over winter with one racking: unfined, unfiltered and no added SO2. The result is a very pure and classic medium to full bodied Duero wine with notes of red fruits, spice, flowers and minerals; a great wine to pair with grilled and roasted meats.

91 Points - '16 Decanter - "Alfredo Maestro is well known for his natural wines, and this is a striking, pure example, full of concentrated plum and blueberry juice from old-vine Tinto Fino (no added sulphur). Bright, crisp and lively, it would be perfect with roast pork."

4 MONOS VITICULTORES

Year Founded: **2009**

Region: **Madrid, Spain**

Producer: **Javier & Laura García, David Velasco & David Moreno**

Known For: **Putting a focus on the land and the variances in terroir from village to village, they have brought the potential of the Gredos terroir to the world's attention and revived production from grapes such as Morenillo and Cariñena.**

-Organic & Natural-

4 Monos (4 Monkeys) is a team of four friends and lovers of wine native to this region. As is typical of The New Spain, this "gang of four" assembled in a less conventional manner: they met while hiking in the Gredos mountains, one of the most profound wine terroirs to emerge in recent years. Located 80km west of Madrid, the Sierra de Gredos is a mountain range that spreads over parts of three appellations – Méntrida, Vinos de Madrid, and Castilla y León – and sits between 600 and 1200 meters in elevation. Old bush vines planted on sand, granite and schist intermingle with sweet-scented olive, evergreen, almond and chestnut trees, scrub brush, chamomile and wildflowers. This is a landscape that feels like a holy collision between the Mediterranean and the Alpine, and the region is often deemed magical for its beauty and immense diversity. It is this terroir that 4 Monos champions with organic farming and articulates so beautifully with their utterly crystalline and transparent wines. 4 Monos is comprised of winemakers Javier García (formerly the head winemaker at Méntrida icon Bodegas Jiménez-Landi) and Laura García, wine-lover David Velasco and vineyard holder David Moreno. Over ten years they have acquired 5 hectares of their own vineyard parcels, a small bodega with built-in concrete tanks in Cadalso de los Vidrios, and are also working another 5ha with local growers who share their passion for organic farming practices. Minimalism reigns supreme in their cellar.

Javier & Laura García, David Velasco & David Moreno

2020 4 Monos 'GR 10' Blanco, Vinos de Madrid **12/.750L**

60% Albillo, 25% Moscatel, 15% Other Varieties. 20-90-year-old vines. The Blanco is a "village" white from vineyards in Cadalso de Los Vidrios and San Martín de Valdeiglesias. Grapes were hand-harvested in mid-September, cold macerated whole cluster for 6 hours, pressed and wild yeast fermented in steel tank and barrel for 40 days, then raised in neutral 300 liter barrels for 6 months. It produced a fresh white wine with lovely aromatics and delicious drinkability.

2018 4 Monos 'GR 10' Tinto, Vinos de Madrid **12/.750L**

A "villages" blend of old-vine Garnacha (88%), and younger Cariñena (10%) and Syrah (2%) from several parcels around all three villages. 15-100-year-old vines. The grapes were hand-harvested and cold macerated whole cluster, wild yeast fermented on skins for 15-21 days, gently pressed and raised in 340, 500 and 600 liter used barrels plus one 4800L foudre for 7 months plus another 2 months in concrete and steel vats and bottled without filtration and only a light clarification with egg whites. This is a lively, fresh and focused expression of the granitic soils and high elevation vineyards of the Sierra de Gredos.

92 Points - Robert Parker

"Lithe, even light in feel, but with enormous personality and depth – a quintessential modern Spanish Garnacha. Delightful fresh red-berry fruit and hints of dried paprika and oregano. A real thirst-quencher." -Decanter

CURII

Year Founded: **2010**

Region: **The Levant, Spain**

Producer: **Violeta Gutierrez de la Vega & Alberto Redrado**

Known For: **Revitalizing the indigenous clone of Garnacha, locally called Giro. According to the couple, the grape arrived through the port of Denia in the early 19th century and can only be found in vineyards planted before the 1970's or via selection massale for new plantings.**

-Organic & Natural-

Violeta and Alberto met in 2008 and started their project in 2010. The couple share deep roots in the Alicante region. Violeta descends from the famed estate that bears her last name and put the traditional wines of the area back on the map. She grew up working alongside her pioneering father Felipe, which gave Violeta prodigious insight into her region's winegrowing traditions. She also studied enology in Bordeaux and worked for a spell in Pauillac and Sauternes. Currently, she helps with day to day operations at Gutierrez de la Vega and is poised to take over the bodega once her father retires. Alberto's lineage is no less noteworthy. In 1980 his father and uncle started Alicante's most widely acclaimed restaurant L'Escaleta (recently elevated to 2 stars in the Michelin guide), where Alberto honed his skills in fine dining and eventually obtained Spain's most coveted award for sommeliers in 2010– the Premio Nacional de Gastronomía al Mejor Sommelier. Alberto holds a master's degree in viticulture, enology and wine marketing, and can be counted as one of the most knowledgeable folks working with wine on the Iberian Peninsula.

Alberto Redrado

The couple now work just over 3 hectares of head-pruned vineyards in the Valle de Xaló, Teúlada, and the Sierra de Bernia, all located within the limits of D.O. Alicante (but the couple have chosen to say, "no thanks" to appellation approval). Their great focus is on revitalizing the indigenous clone of Garnacha, locally called Giro. According to the couple, the grape arrived through the port of Denia in the early 19th century and can only be found in vineyards planted before the 1970's or via selection massale for new plantings. The grape was originally planted in the Marina Alta but can be found throughout Alicante. In the Valle de Xaló, the grape ripens earlier thanks to lower elevation and heavier soils, giving a shorter cycle and more fruit forward wines when young. In the Sierra de Bernia, Giro ripens later thanks to higher elevation and better soils, which gives "tastier" wines, richer in alcohol, but also higher in acidity, making the wines more age worthy. Curii compares the Giro grape to Cannonau from Sardinia for its higher acidity and aromatic complexity. In 2016 the couple moved their winemaking out of Violeta's family winery and into their own space in the village of Xaló. Now they have more space to focus on producing wines that are true to their Mediterranean roots, yet unique in expressing their passion for their native Alicante. The results are some of the most aromatically compelling and authentic wines we have tasted from southeastern Spain. There is little doubt that we have a new Iberian classic in Curii.

2018 Curii Una Noche y un Día Tinto, Alicante **12/.750L**

Comprised of 15 to 60-year-old organically-farmed Giró (the Alicante clone of Garnacha) grown on calcareous soils at 350 meters elevation in the Valle de Xaló, Alicante. The grapes were harvested by hand, partially de-stemmed and foot-trodden in open vats. Fermentation is with native yeast and the juice stays on the skins until alcoholic fermentation has completed. The wine is then racked without pressing to steel vats and raised 6 months on the fine lees. It is a fresh and vibrant vino tinto, true to its Mediterranean roots, with soil-driven and uplifted aromatics of citrus flowers, scrub brush, anise, blue and red fruits; the palate is medium-bodied and elegant in structure with a chalky sensation, spice, and aromatic fruit in the finish. Serve cool and perfect to pair with the local Paellas of the region, pasta with tomato sauce and herbs, stewed meats, and dishes with saffron. 3,500 bottles produced.

VERA DE ESTENAS

'Vera de Estenas has everything one seeks in a classic Spanish red: a multi-generational family history, ancient vines planted at elevation, chalky soils and meticulous organic farming. The real treat, however, is its shockingly reasonable price.' -SommSelect

Year Founded: **1945**

Region: **The Levant**

Owner/Winemaker: **Felix Martinez**

Fun Fact: **With 90,000 hectares under vine, Bobal is the third most planted grape variety in all of Spain.**

-Organic & Natural-

Felix Martinex

Southeastern Spain's Utiel-Requena is not a D.O. one would usually associate with classically structured wines of balance and nuance, mostly due to the "quantity-over-quality" mentality that has afflicted Southern Spain, and specifically the Bobal grape. The high-yielding vine was historically regarded as only useful for simple, acidic red and rosé wines destined for the local Co-Op. Recently, a handful of quality-minded growers, using artisanal farming and vinification, are producing highly individual wines with true complexity. Bobal is fulfilling its true Mediterranean potential – certainly "wines of the sun", but with remarkable freshness, moderate alcohol and lovely notes of bright plum fruit, spice and earthy, calcareous soil-inflected tension. One of the torchbearers of Bobal is Vera de Estenas, possibly the most traditional producer in Utiel-Requena, with some of the oldest Bobal holdings in Spain. Founded in 1945 by Francisco Martinez Bermell, Vera de Estenas has been crafting wines from their 47 hectares of estate fruit since their inception. Situated at 800m elevation near the mouth of the Estenas river near the foot of the Sierra del Remedio mountains, their *en vaso* trained vineyards run northwest to southeast along a broad swath of calcareous clay soils. Summer brings scorching heat, but a cooling wind called the Solano brings relief, and nighttime temperatures can drop substantially due to the high elevation, helping to preserve acidity in the grapes. Under the current leadership of Felix Martinez, Vera de Estenas is producing some of the region's most compelling wines, from Bobal vines as old as 100 years.

2019 Vera de Estenas Bobal, Utiel-Requena **12/.750L**

The Bobal grapes were harvested by hand, and the wine was fermented in concrete tanks with native yeast, then raised half in concrete and half in used American oak barrels for 8 months. 25-60-year-old vines. It is medium bodied, ripe, with bright acidity and shows notes of damson plums, spice and earth.

ORIOL ARTIGAS

‘Oriol Artigas has quickly established himself as one of the most exciting producers in the region.’ -VinChicago

Year Founded: **2011**

Region: **Cataluña Spain**

Owner/Winemaker: **Oriol Artigas**

Fun Fact: **The vineyards of DO Alella are essentially the vineyards of Barcelona, located just north of the city along the coast of the Mediterranean. The region dates back to Roman times, with two main vineyard areas, one on the coast around the comarca of Maresme, and the other a bit inland around Vallés.**

-Organic & Natural-

Oriol Artigas

Hailing from Vilassar de Dalt in the heart of the Alella appellation, Oriol Artigas actually came to winegrowing serendipitously. He originally wanted to be a chemist (ala Jules Chauvet), but after working a harvest in Penedès, Oriol realized that a career in a laboratory wasn’t for him and enrolled in an enology program soon after. He then worked at several wineries across Catalonia, which led him to teaching enology at the local university. Landing a steady job enabled Oriol to explore his true passion: a project revitalizing old coastal Alella vineyards and making supremely transparent, non-interventionist wines that evoke the nearby Mediterranean, wines laced with garrigue and sea salt. Located just 15 kilometers north of Barcelona, Alella is a lesser-known region but has one of those familiar stories: A vineyard area that dates back to Roman times, once renowned for producing exceptional wines and thanks to the appetite for seaside real estate, has now been whittled down to very little vineyard land. At just 220 hectares, Alella is one of Spain’s smallest D.O.’s. But the proximity to the Mediterranean, granite soils called sauló and a plethora of native (read old) vines has inspired a cadre of growers to set up shop here and work to protect this area from extinction. There is no doubt that the quiet revolutionary Oriol Artigas is at the vanguard of this movement. Oriol began making wine casually, simply to be enjoyed amongst friends. But slowly he started to realize his calling, devoting himself to a career in winemaking full time in 2011. Oriol loved how it allowed him to showcase his homeland and roots, and how it allowed him to meet new people and discover the world. Since the official start of the project, Oriol has continued to grow each year, evolving and finding new ways to showcase the unique Alella terruño. His over-arching philosophy is to “cultivate the vineyards in the most natural and least interventionist way possible, to allow the grapes to express in the most intense way the landscape from which they come.” He works about 12 hectares in total, mostly of old vines. He allows vegetation to grow between the vines, prunes very little and works the vineyards primarily along the lunar calendar. In the winery, fermentations are completely spontaneous, aging is primarily done in steel vats and sulfur is never used at any point in his process.

2019 Oriol Artigas ‘La Rumbera’, Alella **12/.750L**

Comprised of 100% Pansa Blanca from 3 south, west and northwest facing parcels. 30-78-year-old vines. The grapes were hand-harvested, destemmed, crushed and pressed to ferment with wild yeasts in steel tank with 20% skins included. The wine was then raised on the lees for 10 months before being bottled without fining, filtration or added SO2. This is a white wine that combines power and delicacy with a distinct marine character, making it ideal to pair with a wide variety of seafood, especially grilled head-on prawns.

ANIMA MUNDI

Year Founded: **2015**

Region: **Catalonia, Spain**

Owner/Winemaker: **Agustí Torello Roca**

Fun Fact: **The name Agustí Torello is well-known and established in Penedès, having produced quality Cava for three generations under the label Agustí Torello Mata, named after the grandfather of the family.**

-Biodynamic, Certified Organic & Natural-

Anima Mundi is a side-project from Agustí Torello Roca, winemaker for his family's estate winery AT Roca in the Alt Penedès region of Catalonia. Agustí studied winemaking in Tarragona, and afterward apprenticed with vigneron Bruno Michel, one of Champagne's pioneers of organic farming. A diligent student, Agustí is well traveled and always in search of wines which represent place. Agustí's goal for this project is to show the true expression of grape and place through keen observation of the land. Anima Mundi is a theory of Plato's, translating to "the soul of the world." Much in the way that the soul is connected to the body, Agustí sees wine as a way for us to connect with the Earth. For these wines, Agustí works without any additions or interventions in the winery, and uses clay anfora, concrete and used French oak barrels for fermentation and aging.

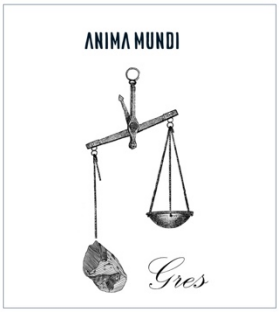
Winemaker Agustí Torello Roca

All fruit for this project comes from their certified organic estate vineyards, as Agustí believes that lively wines can only come from lively soils. These vineyards are in the Costers d'Ordal and have extremely calcareous soils due to the influence of the nearby Garraf Massif. The area - within the Alt Penedès, a comarca (county) in Catalonia and a subzone of the Penedès DO - is located between Sant Sadurni d'Anoia (where their winery is currently located) and Vilafranca del Penedès. The landscape is a tapestry of mixed and varied soils and different microclimates from the convergence of two rivers, mountains and the Mediterranean Sea, and is considered by many to be one of the greatest terroirs in the world.

2019 Anima Mundi Camí dels Xops, Alt Penedès 12/.750L

The méthode ancestral Cami dels Xops is a blend of biodynamically farmed Macabeu and Xarel-lo from two adjoining parcels on the property. The grapes were hand-harvested and wild yeast fermented in stainless steel tanks and old 225L French oak barrels. Bottled on October 9th with 20g/L residual sugar. No sulfites were added at any time, and the finished wine was not fined nor filtered. This is a lively, precise, clean and very mineral pet-nat, ideal for fresh seafood and poultry dishes, grilled vegetables or just sharing with friends.

2020 Anima Mundi Gres, Alt Penedès 12/.750L



100% Xarel-lo. This Xarel-lo is from a single, north-facing vineyard named "Vinya del Boet Vell," planted in 1978 in extremely calcareous soils on their property in Sant Sebastià dels Gorgs. The grapes were hand-harvested and skin-macerated for 48 hours before pressing into old 500L French oak barrels and 600L clay amphorae to ferment with natural yeasts, where the wine remained to age for 8 months without any stirring. No sulfites were added at any time, and the finished wine was not fined nor filtered. This is a deeply textural white wine with savory fruit and minerality, not unlike a Grand Cru Chablis. Pair it with grilled or roasted fish and poultry, or your next sushi omakase dinner.

ENVÍNATE

'With production practices that span multiple growers and regions, the project is changing the conversation about what Spain's wines should be.' -PUNCH

'Despite their rarity, what's perhaps most remarkable about the wines is how they've become something of a big tent for dueling wine factions. Not only are finding themselves at home with today's smaller-is-better wine set, they are also getting big scores from critics like Luis Gutiérrez, who covers wines from Spain, Argentina, Chile and the Jura for Robert Parker's Wine Advocate.' -PUNCH

'Since bringing new awareness and appreciation to less well-known appellations, they have become icons of the New Spain, and their wines are cult classics.' -San Francisco Wine Trading Company

Year Founded: 2005

Region: Tenerife, Canary Islands, Ribeira Sacra, The Levant

Owner/Winemaker: Roberto Santana, Alfonso Torrente, Laura Ramos and José Martínez.

Known for: Focusing on exploring the ancient, Atlantic-infused terruños of Ribeira Sacra and the Canary Islands, as well as exceptional vineyard plots across the Iberian Peninsula.
The Envínate philosophy is simple: let each parcela, or single parcel, fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods. The results are some of the most exciting wines being produced in Spain today.

-Organic, Natural, Vegan-

Envínate (translates as "wine yourself") is the brainchild of 4 friends, winemakers Roberto Santana, Alfonso Torrente, Laura Ramos and José Martínez. This gang of 4 formed back in 2005 while studying enology at the University of Miguel Hernandez in Alicante. Upon graduation, they formed a winemaking consultancy, which evolved into Envínate, a project that focuses on exploring distinctive parcels mainly in the Atlantic-inflected regions of Ribeira Sacra and the Canary Islands. Their collective aim is to make profoundly pure and authentic wines that express the terruño of each parcel in a clear and concise manner. To this end, no chemicals are used in any of the Envínate vineyards, all parcels are picked by hand, the grapes are foot-trodden and the wines are fermented exclusively with wild yeasts, with a varying proportion of whole grape clusters included. For aging, the wines are raised in old barrels and concrete, and sulfur is only added at bottling, if needed. The results are some of the most exciting and honest wines being produced in Spain today.

From left to right: Laura Ramos, Jose Martínez, Roberto Santana and Alfonso Torrente

2019 Envínate Valle de la Orotava Palo Blanco, Tenerife, Canary Islands 6/.750L

Grown by Florencío Labrador and Envínate. 100% Listan Blanco. 100-year-old vines. Sourced from a 1.5ha vineyard of centenarian cordon trenzado (braided vines) Listan Blanco, and is named for the area where it's planted. The grapes are hand-harvested, pressed full cluster into large concrete tank off the skins and fermented without malolactic occurring, then raised in two Friulian 2500L oval foudres for 10 months. Bottling is without fining, filtration or any added SO2. Palo Blanco is a volcanic island wine: high-toned, linear, saline and electric.

94 Points - '18 James Suckling - "Lots of white pepper, lemon grass and coriander to the dried lemon and apple with some pear, too. It's medium-to full-bodied with an oily undertone to the fresh and vivid fruit. Flavorful finish."

2019 Envínate Valle de la Orotava Migan Tinto, Tenerife, Canary Islands **6/.750L**

Grown by A Chingao and Envínate. 100% Listan Negro. 90-120-year-old vines. Migan is sourced from three very old parcels of cordon trenzado (braided vines) Listan Negro: La Habanera is on sandy clay at the highest elevation in La Perdoma, Tio Luis is on the middle of the slope and has more clay content, and San Antonio is lower on the slope where the soil is mostly red basalt and sand. The plots were hand-harvested, foot-trodden and fermented separately (some with 100% whole clusters, others only partial) in large concrete vats, then into 600L old French barrels for malolactic and aging for 12 months. Bottling is without fining, filtration or any added SO2. Migan is a volcanic mountain wine, high-toned and vibrant, with smoky strawberry fruit balanced with fine tannins and refreshing acidity. Pair it with roasted meats and full-flavored seafood dishes.

95+ Points - '18 Robert Parker - "This is the textbook expression of the soils from La Orotava, showcased by notes of freshly cracked peppercorns, dry rose petals and wet pumice stone and volcanic ash. It's juicy and expressive, medium-bodied, with the power of fruit from La Orotava."

94 Points - '18 James Suckling - "Very intense red with blackberry, black cherry and slate. Medium-bodied, racy palate and a long, flavorful finish. Linear and bright. Energetic and tight."

2019 Envínate Táganan Tinto, Canary Islands **6/.750L**

Grown by Familias Sosa, De la Rosa and Envínate. The varietals consist of Listan Negro, Listan Gaucho, Malvasia Negra, and some undisclosed and/or unidentified varietals. 100+-year-old vines. Táganan is Guanche (the native Canary language) for slope. It is also the name of the northwestern part of Tenerife where the vines grow wild on cliffs of pure volcanic rock just above the Atlantic Ocean. Táganan Tinto is made from many different red grape varieties (some of them unidentified) and comes from very old parcels planted in between 75-300 meters elevation which are farmed by 15 different families and Envínate. The viticulture is very old-fashioned: the vines grow untrained, the soil is worked by hand, and no chemicals are used. The northern coast of Tenerife experiences a fairly temperate climate, enabling grapes to ripen at moderate alcohol levels while retaining bright acidity. The main challenges to viticulture are winds from the Atlantic and Africa and fluctuations in humidity. The grapes were hand-harvested, co-fermented 30% whole cluster with wild yeasts in open plastic tubs and concrete vats, and raised in small tanks and used barrels for 8 months. At bottling a touch of SO2 is added, but there is no fining or filtration. This is a fresh and aromatic vino tinto with notes of spice, sea salt, smoky minerals, and dark fruits – to pair with roasted meats, spicy foods, wild game, and the Canaries' own red mojo.

96 Points - '18 James Suckling - "Plum and dried strawberry with dust, crushed stone and minerals on the nose and palate. Loads of flowers. So subtle and complex. Full-bodied, layered and so attractive. It is a refined, subtle and complex wine. A unique and subtle wine-drinking experience. Amazing."

95 Points - '18 Robert Parker

2019 Envínate Táganan Parcela Margalagua, Canary Islands **6/.750L**

Grown by José Angel Alonso and Envínate. The varietals consist of Listan Negro, Vijariego, Malvasia Negra, Baboso, Negramoll and some undisclosed and/or unidentified varietals. 100+-year-old vines. The grapes are hand-harvested, co-fermented 100% whole cluster with wild yeasts in older open-top 500L French oak barrels, and raised in old 228L barrels for 11 months. At bottling a touch of SO2 is added, but there is no fining or filtration. Parcela Margaelagua is nothing short of profound – pungently aromatic with wonderful deep umami notes, high-toned citrus, spice, sea salt and flowers, which is why Envínate considers it a "grand cru" site. A vertical wine to drink now or hold in your cellar.

"Aromatic, floral, spicy and mineral, expressive and super fresh, because of the year and because they have new cooler vineyards. It has lots of notes of violets and lilies. The flavors are pungent, precise, clean, symmetric and very elegant, with refined tannins and a tasty, somewhat salty finish. This is the best wine they have produced to date. Truly word-class." - Robert Parker

90 Points – Wine&Spirits

2019 Envínate 'Lousas' Viñas de aldea , Ribeira Sacra 6/.750L

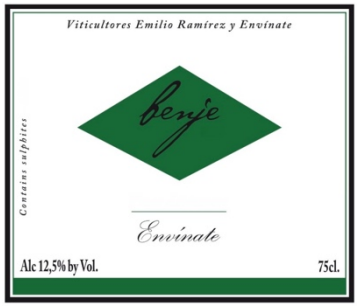
"One of the greatest bargains in Spain." - Robert Parker

Grown by Envínate. 60-year-old vines. Lousa is the name for the slate soil that predominates in the Ribeira do Sil and Amandi subzones of the Ribeira Sacra region. The slate serves a great purpose, heating up during the daytime sun to help the grapes ripen, as well as imparting the minerality and intensely floral and spicy aromatics that are the trademarks of the Ribeira Sacra region's wines. Aldea means "village" in the Galician dialect. In addition to focusing on single parcel wines, Envínate produces village wines in each region where they work. These Mencía grapes are fermented 100% whole cluster with wild yeasts in open top plastic tubs, then raised in used 300 and 400 liter French oak for 11 months with no racking. A touch of SO2 is added only at bottling, and the finished wine sees no fining or filtration. It is a very fresh and elegant vino tinto with classic, lifted aromatics of black pepper, pomegranate, and herbs, which leads to an elegant and crystalline palate with loads of saveur, peppery tannins and a dry finish.

96 Points - '18 James Suckling - "This is impressive, offering a concentrated yet fresh, vivid and energetic palate with crushed-raspberry, orange peel and white pepper. Full-bodied, yet so fine and focused."

94+ Points - '18 Robert Parker - "Perfumed with notes of violets, expressive and open, with lots of fruit, a spicy twist and the complexity of mixing different origins and soils. The palate is pungent and more powerful than it seems, with very fine minerality. Incredible for the price."

2020 Envínate Benje Blanco, Tenerife, Canary Islands 12/.750L



Benje Blanco is sourced from several old-vine, untrained Pie Franco parcels of Listan Blanco. Each parcel is hand-harvested and vinified separately in a mix of concrete tank and open tubs. 85% of the fruit is pressed directly off the skins, the other 15% is skin macerated for 6 days below 23C. The wine is then fermented and raised 70% in concrete under flor and 30% in 228L & 600L old French barrels for 8 months on fine lees without battonage. The finished wine is blended and bottled without filtration, clarified using natural vegetable proteins, and minimal SO2 added. Benje Blanco is a high-toned white wine, showing its volcanic terruño with smoky notes wrapped around the orchard fruit core, braced by Atlantic-infused high-elevation acidity. Pair it with prawns, scallops, roasted pork or goat.

92 Points - '19 James Suckling - "Dried-apple, pineapple and mango character with some creamy undertones. It's medium-bodied with a tangy aftertaste. Lots of flavor. Hints of salted nuts at the end."

2019 Envínate Benje Tinto, Ycoden-Daute-Isora 12/.750L

A collaboration between grower, Emilio Ramírez and Envínate. Sourced from several old-vine, untrained *pie franco* parcels of Listan Prieto (aka Mission or País). 70-100-year-old vines. The Benje wines are from vineyards in and around Santiago del Teide, high on the northwestern volcanic slopes of the island of Tenerife. The viticulture is very old fashioned: the vines grow untrained, the soil is worked by hand and no chemicals are used. The island experiences a fairly temperate climate, enabling grapes to ripen at moderate alcohol levels while retaining bright acidity. The main challenges to viticulture are winds from the Atlantic and Africa and fluctuations in humidity. Each parcel is hand-harvested during the first half of September, destemmed and vinified separately, some in concrete tank and some in small open tubs. Maceration is 10-20 days (depending on parcel) with daily punch-downs, pressed 40% into concrete tank and the remainder into neutral French barriques for malolactic fermentation and aging on fine lees for 8 months, without battonage or added SO2. Bottling is without filtration and clarified using natural vegetable proteins. This is a pure and vertical expression of high elevation, volcanic Canary terruño with notes of red and black fruits, peppercorns, purple flowers and volcanic soil - a beautiful wine to pair with grilled meats and mojo rojo.

94 Points - '18 Robert Parker - "Spicy, wild and characterful, with flowers and blood orange notes. It has a light to medium-bodied palate with bright flavors, a wine with lots of light, very fine tannins and a mixture of wild fruit and herbs with the volcanic soils. To me, this is the benchmark Listán Prieto/País together with the Santa Cruz de Coya from Roberto Henríquez from Chile."

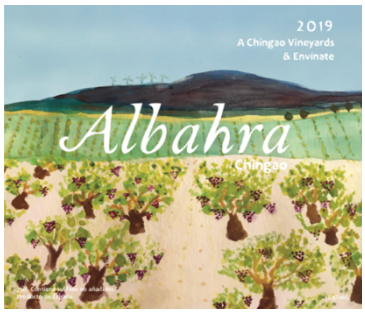
2020 Envínate Albahra, Vino de Mesa **3/1.5L** **12/.750L**

'An outstanding red' -Robert Parker

70% Garnacha Tintorera, 30% Moravia Agria. 30-50-year-old vines. All grapes are hand-harvested and vinified separately by parcel. The grapes were fermented with indigenous yeasts by parcel. 30%-70% whole bunches are used, and maceration averages around 10 days before pressing with a pneumonic press. Fermentation completes in a mix of used barrels and concrete tanks, and the wine rests on its lees for 8 months. Bottled without fining or filtering, and with only a very small addition of sulfur.
This is a wine with a pure high-toned nose, floral red fruit, with hints of spice and bursting with minerality. An extremely versatile food wine, especially with Mediterranean meats and seafood.

94 Points - '19 Robert Parker - "It has a fruit-driven nose and a juicy and round palate with bright flavors and a soft texture, very clean and precise. Unmistakably Mediterranean with great freshness. It's a very complete vintage that clearly transcends its price."

2020 Envínate Albahra Chingao Tinto 00, Almansa **12/.750L**



A chillable red!

100% Garnacha Tintorera from the highest elevation parcel that Envínate works in the area. The grapes are hand-harvested and wild yeast fermented 70% whole cluster in concrete vats with a short and gentle maceration. The wine is raised for a further few months in concrete and bottled unfined, unfiltered and with without added SO2.

92 Points - '19 Robert Parker - "This is very young, juicy and fruit forward, dark and characterful, super primary, very clean, precise and expressive, a red of thirst to drink slightly chilled, a little in the style of some Beaujolais. It has fine tannins and a soft texture, moderate acidity and a tender personality."

2020 Envínate La Santa Tinto, Tacoronte-Acentejo, Tenerife, Canary Islands **12/.750L**

48% Negramoll, 50% Listán Negro, 2% Listán Blanco. From three parcels of centenarian vines in the la Corujera area, ranging from 350–650m above sea level. The vines are planted on sandy clay over red basalt bedrock. The three parcels were harvested separately and fermented separately. Half of the grapes from the lowest parcel went through carbonic maceration in open-top fermenters, the rest of these grapes were destemmed then macerated and fermented in open-top fermenters for 14 days. Grapes from the other two parcels were partially (25%) destemmed, then fermented in concrete tanks without temperature control for 18 days. The wines were blended and rested for 8 months on their lees in 228L neutral French oak barrels, where malolactic fermentation completed. Bottled undefined, unfiltered, with a small addition of sulfur.

95 Points - Robert Parker - "Superb."

BICHI

'Bichi's natural bottlings from Baja have single-handedly put Mexican wine on the international stage.' -PUNCH

'Meet the New Visionary of Mexican Natural Wine.
At Bichi, Noel Téllez brings a focus on terroir to Mexico's Valle de Guadalupe.' -Food&Wine

'One of the first natural wine labels to come out of Mexico's Valle de Guadalupe. Téllez is known for his rule-bending approach to wine, embracing unknown grape varietals and choosing idiosyncratic labels featuring colorful—and naked—luchadores. As a result, Bichi may be Mexico's first wine with a cult following.' -Food&Wine

'Our favorite Tecate-based producer.' -VerveWine

Year Founded: **2014**

Region: **Baja California**

Owner/Winemaker: **Noel Téllez y vecinos**

Fun Fact: **Today, about 90% of Mexico's wine is produced in Valle de Guadalupe, with many of the oldest vineyards centered around Tecate close to the U.S. border, a place that was of utter importance for the production of wine during the prohibition of alcohol in the U.S. (1920-1933).**

-Biodynamic, Organic, Natural-

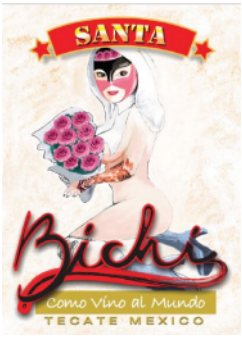
Noel Téllez and Ana Montaño, the two driving forces behind Bichi's vibrant home vineyard.

Bichi was founded in 2014 by the Téllez family, who moved to Baja from neighboring Sonora. Bichi means "naked" in some parts of northern Mexico, and for Téllez and Luyt, it thus seemed like an appropriate name to give their new natural wine project. Noel left his day job as a lawyer and is now the sole proprietor of Bichi, overseeing all day-to-day operations of the winery. Helping out with winemaking duties is Beaujolais-trained Yann Rohel. Noel is continuing to grow and learn and is regularly seeking out new vineyards and evolving the Bichi winemaking style. Bichi bottled their first vintage in 2014. It was in that year that Chilean natural wine trailblazer Louis-Antoine Luyt started collaborating with the Téllez family. Originally from Burgundy, Luyt worked in notable wineries in France before relocating to Chile in 1998, where he is now known for his work with the under-appreciated País grape, which so happens to be the same Misión grape that is found in Tecate. Louis-Antoine convinced Noel to seek out heirloom plantings of Misión, as he had done in Chile, and produce "vinos sin maquillaje" (wines without makeup) from them. Louis-Antoine worked with Bichi until 2017, and Noel is now sole owner, operating the winery with the assistance of Beaujolais-trained Yann Rohel. From finding these almost forgotten heritage vineyards, to day-to-day relationships with local farmers and fabrication of their concrete tinajas, Noel has brought Bichi Wines into the upper echelons of natural Mexican winegrowing.

2019 Bichi 'Pet Mex', San Antonio de las Minas **12/.750L**

Pet Mex comes from a dry-farmed, and own-rooted 20ha vineyard comprised of a mysterious grape variety that remains unidentified. The 69-year-old vines are planted close to the Pacific Ocean in the area of San Antonio de las Minas by Ensenada, Baja Norte. The grapes are hand-harvested, de-stemmed and pressed after a few hours on the skins. Fermentation is with wild yeasts in steel tanks, and the wine is bottled before fermentation is finished and sediment is disgorged and topped with dry rosé a la metodo ancestral. The result is a fresh and vibrant sparkling rosado, a perfect *vin de soif* to knock down on a hot day. No filtration or added SO2. Based at the Téllez family ranch in Tecate, just over the border from California, Bichi farms 10 hectares of their own Tecate vineyards biodynamically and collaborates with a growing family of organic farmers working vineyard land in Tecate and around San Antonio de las Minas (Valle de Guadalupe). The majority of the vines are head-trained, and all are dry-farmed, hand-harvested, fermented with native yeast and aged in neutral barrel or vat so that the emphasis is on each wine's Mexican terruño. **Organic!**

2019 Bichi 'La Santa', Rancho San Lorenzo Vineyard **12/.750L**



Santa comes from very old and low-yielding, own-rooted Rosa del Perú (Moscatel Negro) vines. 85-year-old vines. The grapes were hand-harvested, destemmed and fermented without temperature control in 450L concrete tinajas with 30 days of maceration. A lively and vertical vin de soif, Santa is almost rosé colored in the glass, delicately floral, with red and dark fruits and juicy acidity. A lovely red wine to serve chilled with charcuterie and cheeses, duck breast or pork.
A fresh, easygoing vin de soif ("a wine of thirst"). No SO2. **Organic!**

2019 Bichi 'Listan', Rancho San Lorenzo Vineyard **12/.750L**

100% Mission. Listan is produced from centenarian pie franco Misión (Listan Prieto) vines high in the mountains of Tecate, just south of the California border. 100-year-old vines. Because the grapes are dry farmed, yields are very low here. The grapes were harvested by hand, de-stemmed and fermented in locally made concrete tinajas and bins with 20 days of maceration. Light-bodied and buoyant, this is a supremely drinkable expression of the Mission grape with notes of floral, funky and peppery red fruits, with refreshing briny acidity. Pair this wine with peppered beef and grilled game, and dishes rich in umami. No added S02. **Biodynamic & Organic!**

2020 Bichi 'Rosa', Rancho San Lorenzo Vineyard **12/.750L**

100% Mission from Rosa del Peru, Tokai. The head-pruned, own-rooted vines are planted close to the Pacific Ocean in the area of San Antonio de las Minas in Ensenada, Baja Norte. The grapes were harvested by hand, de-stemmed and fermented and raised in steel tank, then bottled without fining or filtration This is a refreshing Pacific-inflected rosé wine, perfect for Baja-style fish tacos, camarones a la plancha or just sharing with friends on the patio. No S02. **Organic!**

2019 Bichi 'Flama Roja', Tecate, Valle de Tanama **12/.750L**

Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec, Tempranillo, and Pinot Noir. Flama Roja comes from Noel's home vineyard in Tecate, young vines which they planted themselves in 2004 and farmed biodynamically just like their vegetable and herb gardens. The grapes were harvested by hand, de-stemmed and co-fermented in locally made concrete tinajas with 30 days of maceration, raised in a mix of steel tank and used French barrels over winter and bottled without fining or filtration. Flama Roja is a well-structured, medium-bodied Pacific red wine with bright acidity, red/black fruit and firm tannins.
A perfect match for meat ragu pastas or grilled and roasted meats. No S02. **Biodynamic & Organic!**

EVEN MORE TESTIMONIALS

"Importer José Pastor has been responsible for bringing some of Spain's most avant-garde wines to these shores, including some of my favorites values like the Guimaro wines from Ribeira Sacra. If you've seen wines from that particular part of Galicia, or from the Canary Islands, chances are good Pastor had a hand in it. His producers use traditional winemaking, indigenous yeast, little sulfur and so on."

- Jon Bonné, San Francisco Chronicle

"I found a few importers who are doing really innovative, compelling work in Spain. I was taken with what I tasted from José Pastor. A 28-year-old native of Valencia who now lives in the Bay Area, Pastor has a fabulous portfolio of Spanish wines, all of them distinctive, earthy and brimming with personality."

- Mike Steinberger, Slate

"As Jose Pastor has emphatically proven with his lineup of top estates from less well-known regions, Spain remains a fertile hunting ground for traditionally made wines. I'm hard-pressed to think of another's importer's array of Spanish estates that is even remotely comparable in quality to those of Jose Pastor."

- John Gilman, View From the Cellar

"Importer José Pastor is a wunderkind (30 years old) with a fast-growing reputation amongst wine insiders for his portfolio of Spanish wines that are typically natural in style – producers who farm organically when possible, emphasize terroir, use ambient yeasts, filter sparingly and use minimal oak. In other words, his wines, and especially his inexpensive wine selections, are what is good with the wine world."

- Jeff Lefevere, Forbes

COTA 45

"Ramiro Ibáñez produces the best unfortified wines I've ever tasted from the Jerez region: sensitive, questing wines of great insight and nuance." - Andrew Jefford, Decanter

Year Founded: 2012

Region: Andalucia

Grower: Ramiro Ibañez

Fun Fact: **Ramiro and six other like-minded winemakers recently formed a collective, called "Manifesto 119," dedicated to and named for the 119 varieties documented in the early 1800s, with the goal of resurrecting and protecting them. The group meets regularly to discuss relevant topics, such as the rehabilitation of these varieties, the importance of good farming and respect for the land, and how to best preserve some of the lost traditions of Jerez.**

-Sustainable, Natural-

Ramiro inside his cellar, a former boat repair shop overlooking the Guadalquivir River.

To revive tradition and fully express the unique terroir of Jerez are the goals of Ramiro Ibáñez, the talented mind behind Cota 45. This visionary is one of the most knowledgeable winemakers in Jerez, the storied region in southern Spain. Ramiro, a Sanlúcar native, graduated with a degree in enology and spent three years working around the world before receiving a dream job offer to return home in 2009. Since then, Ramiro has been consulting for different bodegas, and in 2012 he was able to start his own project, Cota 45. A few years later, he built a small bodega for this project in a former boat repair shop overlooking the Guadalquivir River. He lovingly refers to his bodega as his "albarizatorio," or a lab for unearthing the best that this legendary, white-chalk soil has to offer. The name is a reference to 45 meters above sea level, the point where he believes the best albariza soils can be found. He is an advocate for the preservation of history, a student of the soil, and is passionate about producing wine that truly reflects the distinctive terroir of this extraordinary region. Ramiro's steadfast dedication to tradition and progressive take in the vineyards prove that there is still so much potential to reinvent and produce exciting wines in Jerez.

2020 Cota 45 UBE Miraflores Blanco 12/.750L

BODEGAS COTA 45

UBE

— de uberrima —

MIRAFLORES

100% Listan (Palomino). From five different plots in Miraflores Alto and Miraflores Bajo, one of the most celebrated pagos in Sanlúcar, with 80 to 90 years old Palomino vines planted at 50 to 60 meters above sea level facing west on three different type of Albariza soils: Lentejuelas, Lustrillo and Tosca Cerrada. Bottled on the early side (usually less than a year after harvest), this cuvee is meant to be ready to drink upon release but please don't hesitate to stash a few bottles away. Grapes are harvested by hand then pressed whole cluster into old botas, where the juice spontaneously ferments without temperature control.
The wine finished fermentation and rests for 9 months in the same botas, developing a flor veil which lasts for several months.

COMPANYIA VITÍCOLA SILEO

Year Founded: 2013

Region: Tarragona, Spain

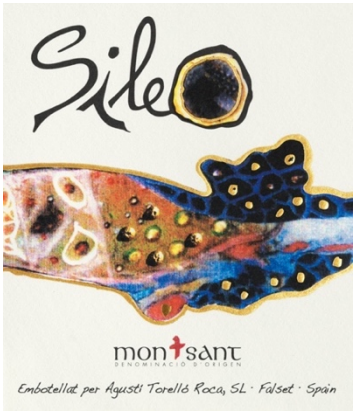
Grower: Agustí Torelló Roca and Agustí Torelló Sibill

Known For: Having devoted their entire lives to viticulture and winemaking in the Penedès region, Companyia Vitícola Sileo signifies the expansion of emotional and professional horizons, to interpret a historical, exceptional territory.

-Organic, Natural-

Viticulture has a long history here, and the ancient landscape's connection to the grape vine probably dates to the Romans and was certainly systematized by the Catholic church. Indeed, Montsant ("the holy mountains") owes its name to the long history of hermetic monks that have dwelt in these hills, attested by the numerous surviving chapels. In the history of the region's wine, however, the Carthusian monks are the center of the story. Sileo is a Latin word meaning to be still, to be quiet, or to rest (it is the source of the English word 'silence'). It is an important word for the Carthusians, a hermetic order of monks founded in 1084 devoted to silence and contemplation (the order's motherhouse, the Grand Chartreuse in Alpine France, where the liquor Chartreuse is produced in perpetual silence, is perhaps the best-known contemporary expression of the order). The Monasterio Escaladei was the first Carthusian monastery in the Iberian Peninsula, established near Cornudella by Alfons the Chaste, king of Aragon, in 1194. Donations from successive monarchs provided the monks with much of the surrounding land, which they largely dedicated to viticulture. Their dedication to mapping, planting, and cultivating vineyards laid the groundwork for two important modern appellations (Montsant and Priorat), and although the Priorat de Scala Dei was dissolved in 1835, its cellars continue to be used for the aging of wines. In a very real sense, the winegrowers and winemakers of Priorat and Montsant owe much of their livelihood to these silent fathers who discovered and refined the viticultural potential of this place.

The area around Cornudella de Montsant, where Companyia Vitícola Sileo is based, is among the highest in elevation and the most varied in soil types in Montsant. Here, at the meeting point of the Prades and Montsant mountains, one finds old vines on steep slopes of calcareous clay and racorell slate. These nutrient-poor and well-drained soils have been recognized as exemplary places for the planting of vines for hundreds of years and the Carthusians and others planted the mountains with Grenache and Carignan. Agustí Torelló Roca was drawn to Cornudella and to Montsant, partially, as a place to make red wine. His and his family's other projects (AT Roca and Anima Mundi) are focused on sparkling wines and still white wines, and Companyia Vitícola Sileo represents an expansion of that focus. Around Cornudella, Agustí found healthy vineyards planted to varied soils, with differing exposures and altitudes that could express the different aspects of Montsant. But, certainly, the meaning of Sileo and the promise of the vineyards around Cornudella is more expansive than just a place to make a different style of wine. The Roca family has worked to cultivate a deep connection to the region, its vineyards, its history, and its viticultural heritage. If Sileo references the Carthusian heritage of the region, it also expresses an aspect of Agustí's approach to winemaking. The wines are allowed to ferment slowly, and rest in the cellar without additives or alterations. The vineyards are worked gently, and according to organic principles, so that they can express themselves without interruption.



2019 Sileo 12/.750L

'20 Under $20' - New York Times 2022

"Montsant, in Catalonia in northeastern Spain, is often overshadowed by the neighboring region of Priorat, but its wines are slowly earning respect and affection of their own. This bottle is a good example. It's made primarily of Garnacha, with about 20 percent Cariñena, grown on a diverse set of soils, and tastes like red and dark fruits, with an underlying earthy minerality."

90% Grenache, 10% Carignan. The grapes for Sileo come from a number of organically-farmed vineyards around Cornudella de Montsant planted on calcareous clay soils. The grapes are harvested by hand and ferment and age in a mix of used French oak barrels and stainless steel tanks.

Guímaro, Daterra Viticultores
Galicia

Anima Mundi, Oriol Artigas
Catalonia

Bodegas La Senda
Castilla y León

Sileo
Tarragona

Cantalapiedra Viticultores
Castilla y León

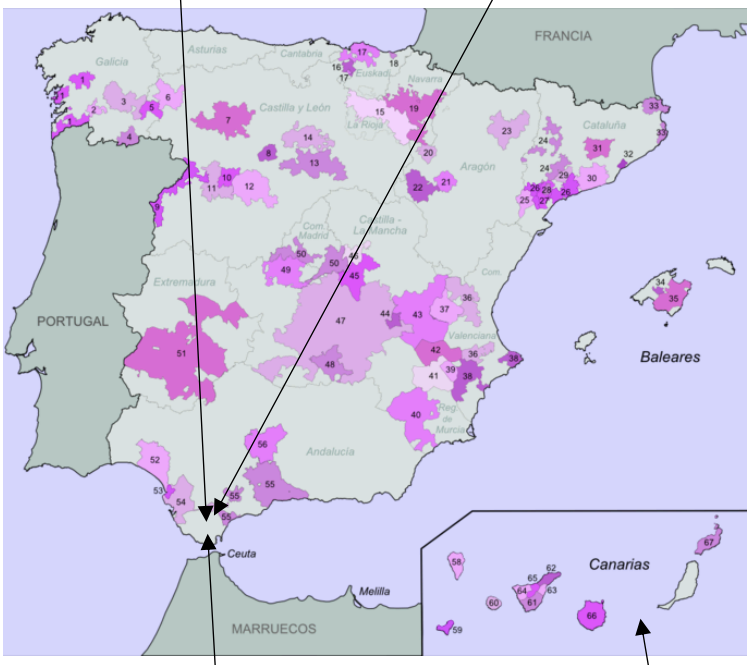
Alfredo Maestro
Castilla y León

4 Monos Viticultores
Madrid

Cota 45
Andalucia

Curii
The Levant
(The Iberian Peninsula)

Vera de Estenas
The Levant
(The Iberian Peninsula)



Bichi
Baja California

Envínate 'Albahra'
The Levant
(The Iberian Peninsula)

Envínate 'Benje' Tinto
Canary Islands