

ALBARIÑO- ZARATE

Val do Salnés



APPELLATION: Rías Baixas

BLEND: Albariño (100%)

WINEMAKER: Eulogio Pomares

VINEYARD: _____

Zarate is a family-owned estate located in Meaño, the heart of the Salnés Valley in the Rías Baixas appellation. Grapes are sourced from 6.54 ha divided among 11 vineyards in the villages of Sisán and Padrenda, planted on mostly granitic soil. Average vine age is 35 years old. Climate is Atlantic.

VITICULTURE: _____

From 1994, the vineyards have been un-tilled, with permanent natural cover (mint, dandelion and a dozen other herbs) and there are no herbicides or chemically synthesised nutrients. The grass is cut for mulch three times/year and no fertilisers are used. New vineyards are composted once with sardines and Atlantic seaweed, and planted to diverse selections of quality genetic material from Eulogio's best holdings. Mildew is attacked with rock sulphur in powder and spray form, and a variety of copper formats are applied at extremely low levels to avoid soil toxicity.

WINEMAKING: _____

After hand-picking the grapes, fruit is destemmed and lightly pressed. Wine is fermented in stainless steel tanks and rests on its fine lees for 3 months, with no battonage.

WEBSITE: <http://bodegas-zarate.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Albariño as it should be. Minerality and balance in a bottle. Strongly mineral, balanced and very focused and tight, like a good Chablis. Hidden amongst the steely character of the wine, stone fruits such as peach and apricot lurk. Unlike some paler versions of Albariño, this wine should last well over the next two or three years.