

CAIÑO TINTO- ZARATE

Val do Salnés



APPELLATION: Rías Baixas

BLEND: Caiño Tinto (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. This Caiño Tinto comes from the Fontón vineyard, about 50 metres above sea level with Southern exposure. Soils are sandy-clay with high clay content, enabling good ripening of the Caiño Tinto grape, a late-ripening variety—and one of three varieties indigenous to the Val do Salnés. 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: _____

Harvest is manual followed by grape selection. Whole bunches are foot-treaded in open-top wooden containers, where wine is fermented. Once fermentation is over wine undergoes pigeage once a day for 4 weeks. Wine then spends 12 months in second and third use French barrels, where malolactic fermentation is completed, before being bottles unfined and unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fleshy red fruits, with a surprisingly rich and seductive nose. Slicked up with classy oak, but which nevertheless sits entirely within the fruit on the palate. Mouthfeel is very fresh, brisk, with tart fruit skin grip and predictably high coastal acidity.