

EL PALOMAR- 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 a single-vineyard adjacent to the Zarate winery. It's just half a hectare of more than a century-old ungrafted Albariño on shallow granite soil. The roots drill right down into the rock looking for nutrients, and yields are very low (44 hl/ha). 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, the hand selected berries are slowly, gently pressed then fermented in a single 22 hectolitre Vosges oak vat. It's 6 months on gross lees and then racked and put back into vat on fine lees for a further 3 months, and malolactic fermentation takes place in vat.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

El Palomar shows baked apple, oak and warmth on the nose, while the palate is razor sharp, with clean-cutting acidity. Flavors of vanilla and toast mix with spice and citrus, while the finish is long and woody, but not resinous or thick.