

ESPADEIRO- ZARATE

Val do Salnés



APPELLATION: Rías Baixas

BLEND: Espadeiro (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 Espadeiro- one of three varieties indigenous to the Val do Salnés- comes from the Cristimil vineyard, about 50 metres above sea level with sandy-clay soils. 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. Grapes are destemmed and fermented in stainless-steel vats. Once fermentation is over wine undergoes pigeage once a day for 4 weeks. Wine then spends 12 months in second and third use 500 litre French barrels, where malolactic fermentation is completed, before being bottles unfiled and unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bright red fruits, herbal and balsamic notes. Mouthfeel is very fresh, brisk, with tart fruit and pronounced acidity.