

# TRAS DA VIÑA- 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. Tras da Vina is made from a 0.6 hectare site of Albarino with Southern exposure, which was planted in 1970. This parcel is very productive as it has deep and rich granitic soil. 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 30 months, with no battonage.

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

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Due to the extended lees aging, Tras da Vina is richer and creamier than the basic Zarate Albariño. It really expresses its terroir, with the minerally granite combining with a honeyed nose with hints of cheese rind. The wine has texture on the palate, whilst retaining the steely minerality that makes it able to age and still taste so lively.