

CARRALCOBA - EULOGIO POMARES

Galicia



APPELLATION: Rias Baixas

BLEND: Albariño

WINEMAKER: Eulogio Pomares

VINEYARD: _____

The grapes come from seventy-year-old vines in Castrelo-Cambados, in the Val do Salnés subzone of Rias Baixas, named after the 'sal' (salt) the Romans used to harvest there. The vines were propagated by layering and thus grow on their own rootstocks. Phylloxera can't survive in the well-drained sandy/granite soils. The vines are trained on distinctive tall granite posted pergolas, called emparrados in Gallego, which keep them off the damp ground and dry them in the Atlantic winds, mildew is a big problem here. The location, just 20 minutes from the ocean give fruit grown here a characteristic Atlantic freshness.

VITICULTURE: _____

Since Eulogio took over his family vineyards in 2000, he has focused on improving them. Working organically, abandoning mineral fertilisers, and instead using shells from the surrounding coastline which provide the calcium and magnesium the vines don't get from the acidic soils. He also uses seaweed as compost. Albariño is a vigorous variety, but they don't green harvest, Eulogio sees it as "A result of poor vineyard work, if you seek balance in the vineyard using natural composts the vines won't overproduce and you won't need to do this extra work".

WINEMAKING: _____

After hand-picking the grapes are whole bunch pressed in a pneumatic press. Fermentation, with native yeasts, takes place in two 1,200 litre chestnut foudres. The wine remains in these barrels for eight months, during which it undergoes malolactic fermentation, but no racking.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A complex and profound Albariño with some apple, lemon and pear notes on the nose. The palate is taut, lemony with texture as well as well integrated, bracing acidity, concentrated and incredibly long and mineral in the mouth.