

BALADO- ZARATE

Val do Salnés



APPELLATION: Rías Baixas

BLEND: Albariño

WINEMAKER: Eulogio Pomares

VINEYARD: _____

Zarate is a family-owned estate located in Meaño, the heart of the Salnés Valley in the Rías Baixas appellation. Balado comes from two small parcels of 60-year-old ungrafted vines in Sisán-Ribadumia. It's a south-facing vineyard with shallow poor granite soils. The climate here 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 gross lees for 3 months before racking and an additional 6 months on fine lees. No bâtonnage and malolactic fermentation is blocked.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Steely, Granny Smith apple acidity combines with textural, white peach fleshiness. An age-worthy expression of the grape with freshness and richness in perfect harmony.