

LOUREIRO TINTO- ZARATE

Val do Salnés



APPELLATION: Rías Baixas

BLEND: Loureiro Tinto (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 Loureiro Tinto-- one of three varieties indigenous to the Salnés Valley—lies at about 50 metres above sea level on granitic 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 unfinned and unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

On the nose there is very bright and tart red fruit, followed by floral and herbal notes. Palate displays an almost salty character, with very fresh acidity. Lively and delicious.