

FONTECÓN ROSÉ - ZARATE

Galicia



APPELLATION: Rías Baixas

BLEND: Caiño Tinto, Espadeiro and Albariño

WINEMAKER: Eulogio Pomares

VINEYARD: _____

Zarate is a family-owned estate located in the heart of the Salnés Valley in the Rías Baixas appellation. Grapes for this rosé come from Fontecón a tiny quarter hectare plot of trellis trained vines planted in Padrenda, Meaño in 2010. Soils are granitic with a percentage of red clay, locally referred to as castel.

VITICULTURE: _____

Non-certified organic.

WINEMAKING: _____

After hand-picking the fruit is sorted. The Caiño Tinto and Albariño are destemmed and cold-soaked for three hours before pressing. The slightly coloured (saignée) juice is then fermented in stainless steel where it stays on lees for three months. The Espadeiro is pressed whole bunch, and the juice is fermented in an old French oak barrel, it too rests for three months on fine lees in the barrel. The two parts are blended before bottling without fining nor filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fresh and elegant with some primary fruit aromas and a fresh minerality. It has a refreshing acidity