

CARRALCOBA TINTO - EULOGIO POMARES

Galicia



APPELLATION: Rías Baixas

BLEND: Caiño Tinto

WINEMAKER: Eulogio Pomares

VINEYARD: _____

The grapes come from seventy-year-old vines in Castrelo-Cambados, in the Val do Salnés subzone of Rías Baixas. The vineyard is close to the mouth of the Umiá River so has a great Atlantic influence. 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.

VITICULTURE: _____

Farming is organic, using shells from the surrounding coastline which provide the calcium and magnesium the vines don't get from the acidic soils. They also use seaweed as compost. Harvest is by hand.

WINEMAKING: _____

Grapes are destemmed then placed in an open oak vat for fermentation with natural yeasts. This takes around four weeks during which there is daily punching down. With this long fermentation they are looking to 'infuse' the grapes extracting colour and aromas. The wine is then transferred to 1,200 litre chestnut foudres where it ages for 12 months and undergoes malolactic fermentation. Wines are bottled in the autumn the year after the vintage without and fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

There are varietal aromas, notes of cracked black pepper and herbal notes. It has a fine texture with some texture.