

Bodegas Zarate



TECHNICAL INFORMATION

The estate is comprised of ~10ha spread over 11 parcels in the Salnes sub-zone. Eulogio pioneered sustainable viticulture in Galicia, and has since incorporated elements of biodynamics. No artificial fertilizers or herbicides have been used since 2000. Today he uses herbal infusions to treat for mildew and to ward off pests., while very little sulfur is used – often none until just before bottling.

About 15% of the vineyards are ungrafted, including the great El Palomar and Balado *crus*. Vines are trained on granite pergolas (“parra”) at a low density of about 1,200 plants/hectare. All harvests are by hand. Fermentations are allowed to start with their ambient yeasts. When it occurs, malolactic fermentation is spontaneous.

Eulogio has also championed a rebirth of Galician reds like Caino, Loureiro, and Espadeiro. Before phylloxera, they covered 90% of the vineyard area in Rías Baixas. Today, that is just 0.4% of the total acreage.

Established: 1707 (First Commercial Vintage: 1950)

Proprietors/Winemakers: Eulogio Pomares and Rebeca Montero

Appellation: DO Rías Baixas

Soils: A mix of organic material over granite.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Albariño “Zarate”	Drawn from throughout the estate’s vineyards.	Spends 6 months on fine lees in tank. 10-25% can go through malo, depending on the year.	3,700 cases
Albariño “Balado”	Two parcels of ungrafted vines planted in 1950 within a granite-walled vineyard. Very poor soils over granite rock.	Spends 3-6 months in tank on the gross lees, then 6 months on the fine lees.	220 cases
Albariño “Tras da Viña”	A 0.6ha vineyard that was planted in 1970 with cuttings from El Palomar. Richer, sandier soils than other plots.	Spends 24 months in tank on the fine lees. Typically goes through partial fermentation spontaneously.	300 cases
Albariño “El Palomar”	A single 0.36ha plot of ungrafted 100+-year-old vines. Very poor soils over granite.	Spends 6 months in a single old <i>foudre</i> (22hl) on the gross lees, then 3 months on the fine lees. Full malolactic fermentation.	200 cases
Rosado “Fontecon”	A plot located in Padrenda that is particularly suited to red varieties. Granitic soils with small percentage of red clay. The wine is an evolving mix of Caiño Tinto, Albariño, and Espadeiro.	Caiño and Albariño are macerated together for 3 hours before pressing, fermentation, and 3 months aging on the fine lees in tank. Espadeiro bunches are direct-pressed into used barrels for fermentation, and then aged on the fine lees until final assemblage.	130 cases

RÍAS BAIXAS, SPAIN

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THE WINES	Vineyard & Grapes	Winemaking	Average Production
Tinto "Fontecon"	A plot located in Padrenda that is particularly suited to red varieties. Granitic soils with small percentage of red clay.	A blend of ~70% Caino and 30% Espadeiro. The varieties are vinified separately as per the varieties below before blending assemblage in stainless tanks.	130 cases
Caiño Tinto	From the Fontecon vineyard (see above).	Whole bunches are fermented in open top 500L barrels, followed by a 4 week maceration with daily pigeage. It then ages for a year in 3rd-passage French 500L barrels.	100 cases
Espadeiro	From the Fontecon vineyard (see above).	The grapes are de-stemmed and fermented in open-top stainless tanks, followed by a 4 week maceration with daily pigeage. It then ages for a year in 3rd-passage French 500L barrels.	50 cases