

Bodegas Zarate



OVERVIEW

Established: 1707

First Commercial Vintage: 1950

Proprietors & Winemakers: Eulogio Pomares and Rebeca Montero

The estate is comprised of ~10ha spread over 11 parcels in Salnes sub-zone. Since taking the reins in 2000, Eulogio and Rebeca have pushed the boundaries of what Galician wines can be.

VINEYARD INFORMATION

Soils: A mix of organic material over granite.

Appellation: DO Rias Baixas

Elevation: <100 meters above sea level

Harvest: Hand harvested, sorted by the bunch in the vineyard and then cleaned in the winery.

Climate: Atlantic.

THE WINES

	Fruit Source	Winemaking	Avg Production
Albariño “Zarate”	Drawn from throughout the estate’s vineyards.	6 months on fine lees. 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.	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.	24 months in tank on the fine lees. Often does partial malo.	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 foudre (22hl) on the gross lees, then 3 months on the fine lees. Full malolactic fermentation.	200 cases

RIAS BAIXAS, SPAIN

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ADDITIONAL WINEMAKING NOTES

Eulogio pioneered organic and then biodynamic farming in Galicia. No artificial fertilizers or herbicides have been used since 2000. Today he uses herbal infusions to treat for mildew and to ward off insects.

Harvest is by hand.

Very little sulfur is used – often none until just before bottling.

About 15% of the vineyards are ungrafted.

Vines are trained on granite pergolas (“parra”) at a low density of about 1,200 plants/hectare.

Eulogio has championed a rebirth of Galician reds like Caino, Loureiro, and Espadeiro.

All Albariños except for El Palomar are fermented and raised in stainless tanks.

Fermentations are allowed to start with their ambient yeasts. Malolactic – when it occurs – is spontaneous.

THE REDS

Limited-production cuvées from the historical Caino, Loureiro, and Espadeiro varieties. Before phylloxera, they covered 90% of the vineyard area in Rias Baixas. Today, that is just 0.4% of the total acreage.

THE REDS

Caino Tinto

Fruit Source

A plot named Fontecon, with poor soils over granite.

Winemaking

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.

Avg Production

100 cases

Loureiro Tinto

El Palomar (see left)

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

Espadeiro

A plot named Fontecon, with poor soils over granite.

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