

GALICIA, SPAIN

Quinta do Estranxeiro



TECHNICAL INFORMATION

Eulogio Pomares and Rebeca Montero of Bodegas Zarate launched this project in 2019. They work with mostly old vines on Ribera Sacra's steep, terraced hillsides. Farming is in tune with nature, and all fruit is harvested by hand. Nothing is added to the wine during *élevage*, and only a little SO₂ is added just before bottling.

Established: 2019

Proprietors/Winemakers: Eulogio Pomares / Rebeca Montero

Appellation: Ribera Sacra

Soils: Various mixtures of Granite, Slate, and some Schist

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Ribera Sacra Tinto "O Estranxeiro"	Primarily Mencía from vineyards in the Amandi (Granite with Slate) and Ribeiras del Miño (Granite) sub-zones. Vines average over 50 years old, and are bush pruned.	Grapes are de-stemmed and then allowed to macerate briefly before fermentation starts with the grapes' own yeasts. Fermentation and maceration lasts ~3 weeks before pressing. The wine is raised in large, Italian botti for 6-12 months before bottling.	~1,700 cases
"Penapedre" Tinto	Sourced from a 0.66ha vineyard with slopes exceeding 60% above the Miño River. Planted primarily to Mencía (>60%) and Garnacha Tintorera (>20%), plus Jaén Blanco (~15%). <i>Note: White varieties are not allowed to be blended with red, so this wine carries no appellation.</i>	Grapes are partially de-stemmed and co-fermented with only the native yeasts in stainless steel tanks. The wine then spends ~12 months in a single Garbellotto <i>botte</i> before bottling.	up to 150 cases
Ribera Sacra Blanco "O Estranxeiro"	Mostly Godello, with Albariño and Treixadura, from vineyards in the Quiroga (Slate) and Ribeiras del Miño (Granite) sub-zones. Vines average over 20 years old, and are trained on trellisses.	Grapes are de-stemmed and fermented with only the native yeasts in 75% stainless steel tanks and 25% in used 600l barrels. The wine stays on the fine lees for ~6 months before bottling.	up to 400 cases