

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. No artificial fertilizers, pesticides or herbicides are used, 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 Mencia 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
Ribera Sacra Blanco "O Estranxeiro"	Mostly Godello, with Albarino 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