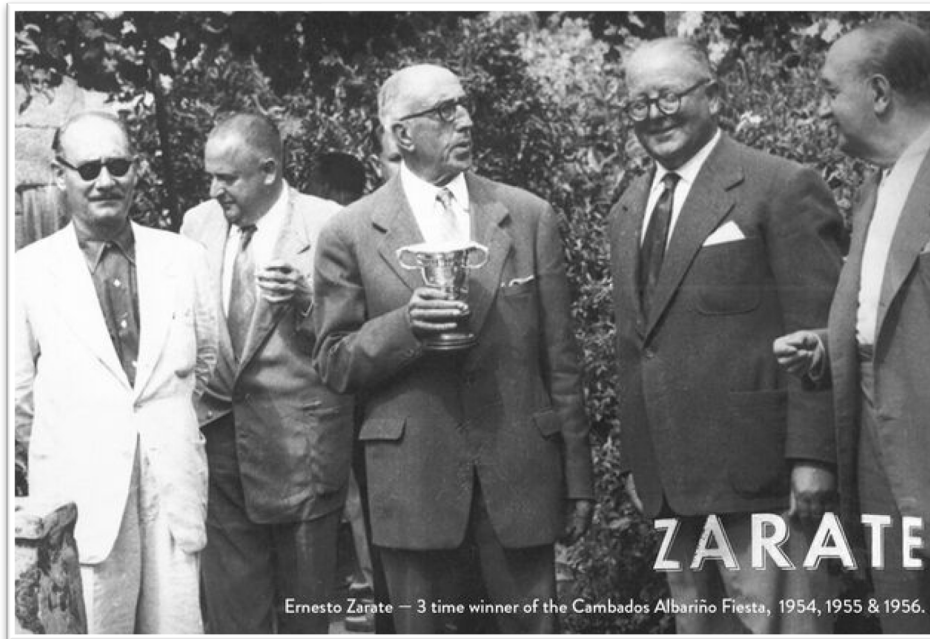


BODEGAS ZARATE

‘Anything that Eulogio Pomares does turns to gold’

– Decanter Magazine 2018



Ernesto Zarate — 3 time winner of the Cambados Albariño Fiesta, 1954, 1955 & 1956.

Year Founded: 1707

Region: Rias Baixas, Spain

Owner: Eulogio Pomares

Cool Fact: Eulogio pioneered organic and biodynamic farming in Galicia.

-Organic, Biodynamic-

Most Rias Baixas producers are content with making refreshing wines—for drinking young—to meet growing demand. Yet, there are growers with much higher aspirations, and none more so than the one that pioneered high-quality Albariño in the mid-20th century: Bodegas Zarate. It was in 1953 that Ernesto Zarate initiated the Albariño Festival in the region’s capital of Cambados. Yet, he withdrew his wine from the festival’s competition three years later having won first prize each year; vowing not to re-enter until another grower had matched his accomplishment. To this day, none have.

Today, it is seventh generation Eulogio Pomares at the helm of this historic bodega, and he is even more quality-driven than his predecessors. As he told Food & Wine’s Ray Isle, “the problem with Albariño is that the message has been ‘drink young, drink young, drink early, drink young’ for the last 20 years. But the best thing with Albariño is to make wines that last.” Through an estate blessed with old vines, great terroirs, and his own perfectionist approach, Pomares does just that; making Albariños that may not only be the best white wines of Galicia, but potentially in all of Spain. Yet, Eulogio’s brilliance isn’t limited to Albariño—he has also been instrumental in the recovery of Galicia’s once dominant red varieties. His tiny productions of Espadeiro, Caiño Tinto and Loureiro Tinto rank with Galicia’s finest, and have developed their own intense cult followings.

The Zarate estate is an old one, founded in 1707. Formed by the lower reaches of the Uria River, its undulating slopes of Xabre—weathered granite—soil, and cool climate make Val do Salnés the region’s greatest terroir and home to its longest-lived wines. Here Pomares farms Rias Baixas’ oldest documented Albariño vineyard—the pre-phylloxera El Palomar, planted in 1850—and the estate boasts ancient Loureiro Tinto and Caiño Tinto vines as well. But even the wines from Zarate’s younger plantings boast uncommon depth, richness and age worthiness due to the estate’s great terroirs and Eulogio’s uncompromising focus. As remarkable as the high quality and originality of Eulogio’s wines are, the most extraordinary aspect to his approach is his use of natural viticulture, a seemingly impossible feat in what is perhaps Spain’s coolest and wettest winegrowing region. In fact, Pomares’ farming is almost fully biodynamic—he works the soil manually, uses cover crops, and makes his own herbal “teas” for vine treatments. All new plantings are massale selections from the estate’s oldest vines. And, of course, fermentations proceed with only the indigenous yeasts.



2024 Albariño

This balanced and mineral driven Albariño is sourced from vines averaging 35-years-of-age primarily from the estate's Ribadumia section. The wine spends 6 months on its fine lees, and 10-25% can go through malolactic fermentation, depending on the year. Hand harvested. Stainless steel.

93 Points - Robert Parker - *"Shows something savory, with a clear influence from the sea breeze and an almost salty twist in the finish. This is, of course, their flagship Albariño that always shows the character of the year, here very complete, with good ripeness, 13% alcohol and a very balanced mouthfeel. This is clean and precise, harmonious and elegant, with the chalky, slightly grainy finish from the granite soils. It's superb at this price point."*



2022 Albariño Tras da Viña

Tras da Viña is a 0.6 ha vineyard that was planted in 1970 with cuttings from El Palomar. Granite, sandy and richer soil than other plots. Vinified in tank with wild yeasts and aged on the fine lees for 24+ months. The wine often goes through partial malo depending on the vintage.

Subtly smoky with a deep solid feel due to long lees ageing. There's yellow earthiness, fatty ripe Meyer lemons, lemongrass-lime, hay honeycomb and broader prickly pear fleshiness. Chablis-like in the mouth, it has lovely gentle roundness but great structure and acid line. Savoury, lush and deeply textural, the plush orchard fruits palate is softly spicy with a good chunk of mid-palate chew yet retains a good sense of granitic mineral and varietal acid freshness to finish.

95 Points - James Suckling

95 Points - Robert Parker

QUINTA DO ESTRANXEIRO

**‘One of the most forward-thinking,
quality conscientious winemakers in the region.’**

- Vinous’ Neal Martn on Eulogio Pomares

Year Founded: 2019

**Region: Ribeira Sacra,
Spain**

**Owner: Eulogio Pomares
and wife Rebeca Montero**

**Known For: Eulogio
Pomares is famed for his
ground-breaking work at
his family’s Rías Baixas'
estate, Bodegas Zárate.
His single vineyard
Albariños there helped
redefine the variety's
ultimate potential.**

-Organic-

A proud Galician, Eulogio was further enticed by the immense potential he saw in the forbidding mountains of nearby Ribeira Sacra. Together with his wife, Rebeca Montero, he launched a new project, Quinta do Estranxeiro, there in 2019 that is already adding to his formidable legacy.

Eulogio and Rebeca found real kindred spirits in Ribeira Sacra’s early pioneers, and the group often shared ideas as they each developed their own wines. It was not until 2019 that the couple began to produce their own wine in Ribeira Sacra. But having known the region’s key players for years, they knew just where to look when launching their own label. They work with two primary sites for the Ribeira Sacra red, both on steeply terraced hillsides featuring 50+-year-old, bush-trained vines. A vineyard on the Sil river (Amandi sub-zone), has warmer, southern exposures, and features slate mixed with granite. The second vineyard, in A Cova on the Miño river (Ribeiras do Miño sub-zone), is planted on granite soils and gets a more cooling, Atlantic influence. White grapes are much rarer in the appellation, but the couple has small plots in the Quiroga sub-zone on the slate soils, and another near their winery in the Ribeiras do Miño sub-zone. The younger white vineyards are mostly trained on wires to help fight mildew pressure in this damp climate. They farm all their vineyards without artificial fertilizers, herbicides, or pesticides. For both wines, the opportunity to blend fruit from divergent terroirs gives the couple opportunity to maximize their wines’ final balance and complexity. What Eulogio and Rebeca have accomplished in a short few years in nothing short of remarkable. The couple’s early bottlings are already among the most striking wines in Ribera Sacra and – with the recent launch of a dedicated winery – their quality and renown promise to keep ascending.



O Estranxeiro

2022 Ribeira Sacra Tinto

Mostly made from Mencía. Fruit is picked by hand and de-stemmed, and the juice is transferred to large chestnut barrels and concrete tanks before fermentation commences spontaneously with wild yeasts. The must typically spends around three weeks macerating before pressing, and the wine is then aged in a mix of Italian Gamba botti, Garbelotto botti, and concrete tanks for 6-12 months before bottling.

92 Points - Vinous - “Expressive aromas of blood and pomegranate, with a hint of reduction. Dry and silky, it offers richness, fine tannins and juiciness. It is well-made and flavorful.”

92 Points - Robert Parker