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Daniel Ramos, Zerberos Los Chorrancos (2013)

Producer	Daniel Ramos
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	Garnacha
Region	Castilla y León, Spain
Appellation	Castilla y León
Vintage	2013
Alcohol by volume	14.5%

ZERBEROS

Del Tiemblo
"Los Chorrancos"
2011

Sizes

750 mL × 12 — 16-0635-13

75 cl.

14,5% alc.

Garnacha

Distributor's notes

Daniel Ramos is one of the crowning jewels of the Sierra de Gredos mountains. A special region 90 minutes West of Madrid, and incredibly high elevations make these some of the most unexpected, high-toned, and etherial Garnachas out there.

Los Chorrancos is a spectacular north-facing vineyard in the mountain village of El Tiemblo, where babbling brooks (chorrancos) cut through forests of oak, pine, and chestnut trees, with fragrant mountain herbs and flowers. The vineyard was planted 75 years ago at 810 meters (2,657 feet) altitude on schist soils, strewn with large granite rocks. Over 90% of the vines are Garnacha, accompanied by some Garnacha Peluda, Garnacha Gris, Garnacha Tintorera, Tempranillo, a local white variety called Chelva, and more.

The grapes are all hand harvested, 15% whole cluster, spontaneous fermentation in plastic with indigenous yeasts, 100 day maceration on skins before being racked into 300 & 600 L old neutral French barrels and aged for 12 months. Bottled unfiltered, unfiltered, and with a minimal amount of SO2 at bottling. Similar to El Altar, the production is less than 1,000 bottles.

From Daniel himself, "I would say that this was one of the best harvests of this decade. Everything was so good that we could extend a lot the skin maceration. The ripeness of skins and the amount of aromas that the grapes had made a very concentrated and powerful wine."

About the producer

Some of you may have heard of him, some of you maybe not. For those of you that have, he needs no introduction. For the rest, let's just say that Daniel Ramos is the OG of the GdG. For most of you, that probably means nothing. GdG stands for Garnacha de Gredos, an association of small producers in the Gredos mountain range which encompasses parts of 3 different wine regions: Castilla y León, Madrid, and Mérida. They're focus is on organic farming and autochthonous grape varieties of the region, mainly Garnacha and Albillo Real. With a growing number of producers and a wide variation of styles within the group, Daniel represents the old school both in his viticulture and vinification. In our opinion, he's making some of the purest and most representative wines of the region. They don't call him the Garnacha whisperer for nothing!

The winery takes his name, but very much like our little import company, there is a husband and wife team behind it. After working all around Spain and the world for that matter, it wasn't until Daniel helped Telmo Rodriguez start Pegaso in Cebreiros that he and his wife Pepi fell in love with the region. In 2007 they bought their first 4.5 hectares spread across different vineyards, soil types, altitudes, orientations, etc. It was then that the Zerberos concept was born, the concept of single vineyard wines meant to capture the difference between sites within the same region. For the most part, the terrain is hot and dry but a minimum altitude of 800m brings contrast to the extreme climate. The

soil types composed of either decomposed granitic sand or schist or sometimes a mix of both, combined with the different orientations and altitudes, make for a wide range of styles and profiles within their wines. His entry level Kn wines represent the region as a whole and are a tribute to the traditional way of making wines in the region using concrete tanks, amphoras, and old barrels.

All of their vineyards are old (50 to 100 years old) gobelet trained vines. The steep slopes make them impossible to work mechanically so everything is done by hand and plowed by horse. In 2010, they moved to an old coop in the town of El Tiemblo and have been making wine there since, inheriting all of the concrete tanks and clay amphoras that came with it. All of his wines are fermented with native yeasts and macerated for long periods of time, including some of their whites, but by no means over extracted. All of the barrels they use are old and therefore neutral regardless of long elevage. As for filtering and fining, none of that happening, only a small dose of sulfur at bottling. They've grown considerably since the beginning, currently owning more than 15 hectares...
