

¿POR QUÉ NO? SELECTIONS

Eulogio Pomares
VITICULTOR EN GALICIA

EULOGIO POMARES (DO Rías Baixas)



Eulogio Pomares Pedraneira 2022

100% Albariño

Aging: Aged for 11 months in used French oak foudre.

Vineyard: Organic in practice

Alcohol: 13% Alc by Vol

Production: 3,300 bottles

Background: Eulogio Pomares is one of the geniuses of Galician winemaking. He is best known for his family's Zarate estate in Salnés, where he crafts some of the region's most coveted wines. Excited to work with vineyards outside of the family estate and Rías Baixas, Eulogio and his wife Rebeca started Fento, where they work with vineyards around Rías Baixas, Ribeira Sacra, and beyond.

Grapes: 100% Albariño from a tiny plot in the Francón vineyard on the banks of the Umia River. It's the most coastal plot in the whole vineyard and the roots of the 40-year-old vines have direct contact with the Atlantic Ocean.

Soils/Climate: Soils are predominantly sand and granite with a little clay interspersed. Climate is cool and humid, with a tiny diurnal shift (often only 10-15F nearing harvest).

Viticulture: Organic in practice and dry farmed. No herbicides or pesticides are used.

Winemaking: The harvest is done by hand and the meticulous grape selection is done within the Francón parcel itself. The grapes are destemmed and introduced into a long, soft press which yields a lower quantity of juice. After a light racking, the wine ferments spontaneously in a French barrel of 2500L where it stays on its lees for 6 months without bâtonnage. The wine completes a spontaneous full malolactic fermentation in its own time. After a light racking, it stays in the foudre for an additional 3 months while it melts into the perfect integration.



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