

¿POR QUÉ NO? SELECTIONS

Eulogio Pomares
VITICULTOR EN GALICIA

EULOGIO POMARES (DO Rías Baixas)



Fento Bico da Ran Albariño 2024

100% Albariño

Aging: Stainless Steel

Vineyards: Sustainable & Organic Conversion

Alcohol: 12.5% Alc by Vol

Production: 3,333 cases

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 coastal vineyards in Salnés (sub-DO of Rías Baixas, and its most classic), no more than a mile from the ria (ocean inlets for which Rías Baixas is named). From 15-25 year-old vines.

Soils/Climate: Salnés has varying forms of weathered granite. The more coastal sites are rich in mica, silex and loam, which lead to rounder, more structured Albariños. A bit inland (1 mile) sees sandier, more white and black granite, which creates more austere, laser beam like wines. The grapes for Bico da Ran come from vineyards in both types of sites. Climate is cool and humid, with a tiny diurnal shift (often only 10-15 degrees F nearing harvest), which encourages high toned, mineral character and purity. It also encourages mildew, and viticulture is famously difficult here. Organic viticulture was believed impossible until the last few years. Eulogio is slowly converting these vineyards to organic.

Viticulture: Sustainable and organic conversion. Manual harvest.

Winemaking: Grapes are destemmed and gently pressed. After a light racking, the must ferments spontaneously in steel tank and remains on the fine lees for 4 months. Once complete, the wine is cold stabilized and filtered to preserve the aroma and freshness.



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