

¿POR QUÉ NO? SELECTIONS



BODEGAS ZIRIES (Toledo)



Ziries "Con Viento Fresco" Garnacha 2018

100% Garnacha

Aging: 9 months in neutral oak (75%) and stainless (25%)

Vineyard: Certified Organic

Alcohol: 15% Alc by Vol

Production: 440 cases

Background: Located south of the historic town of Toledo, friends Sonia and Javier join forces to produce the Ziries wines. They organically tend plots of old vine Garnacha, entrusted to them by older locals, who, too old to maintain the vines themselves, and too passionate and stubborn to rip up the vines, as most have in this area, where the EU has subsidized doing so.

Grapes: Organic Garnacha between 45-90 years.

Soils/Climate: "Con Viento Fresco" ("With a Cool Breeze") refers to the cooling winds that cool down the grapes every afternoon in this otherwise hot region. Between the breezes and altitude (cold nights), freshness is maintained. Soils are granitic and calcareous loam.

Viticulture: Certified Organic.

Winemaking: Spontaneous fermentation in stainless tanks next to the vineyard with gentle daily punch downs. All free run juice with unpressed skins returned to the vineyard for composting. Aged in used 300-500 liter French oak barrels (75%) and stainless (25%) for 9 months. Low total SO2 (55 ppm). Bottled unfined and unfiltered.



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