

# ¿POR QUÉ NO? SELECTIONS

*Eulogio Pomares*  
VITICULTOR EN GALICIA

**EULOGIO POMARES (Vino de Esperón)**



## **Eulogio Pomares Penapedre 2022**

**64% Mencia/22% Garnacha Tintorera/14% Jaen Blanco (Palomino Fino)**

**Aging:** Fermentation in chestnut vats and aged for 18 months in French oak foudre.

**Vineyard:** Sustainable. No herbicides.

**Alcohol:** 12.5% Alc by Vol

**Production:** 2,000 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:** 64% Mencia/22% Garnacha Tintorera/14% Jaen Blanco (Palomino Fino) from the Penapedre vineyard in Ribeira Sacra. Some of the vines are 150 years old.

**Soils/Climate:** The 0.66ha Penapedre vineyard is located in Esperón, between A Cova and Portotide, in the Ribeira do Miño. Soils are granite and steep with a 63% gradient. The climate is more continental than Atlantic with relatively long, warm summers, and cool autumns. However, rainfall is high at around 35 inches per year.

**Viticulture:** Vineyards have permanent natural cover and no chemicals are used. Some biodynamic principles are applied.

**Winemaking:** Harvest is by hand and an initial sorting and selection of grapes takes place in the vineyard. Whole berries undergo a gentle foot treading to extract must in an open chestnut foudre (100% stem inclusion). Fermentation starts spontaneously with natural yeasts. The wine stays in contact with the solids for 2 weeks after initial fermentation has finished and is left to age for 18 months in old French oak foudres where it undergoes malolactic fermentation. Low total SO<sub>2</sub> (32 mg/L). Bottled unfined and unfiltered.

