

Ínsula Barataria Tinto 2020

PRODUCER Daniel Ramos. Only 15 hectares under organic cultivation. The total yearly production is round 30.000 bottles.

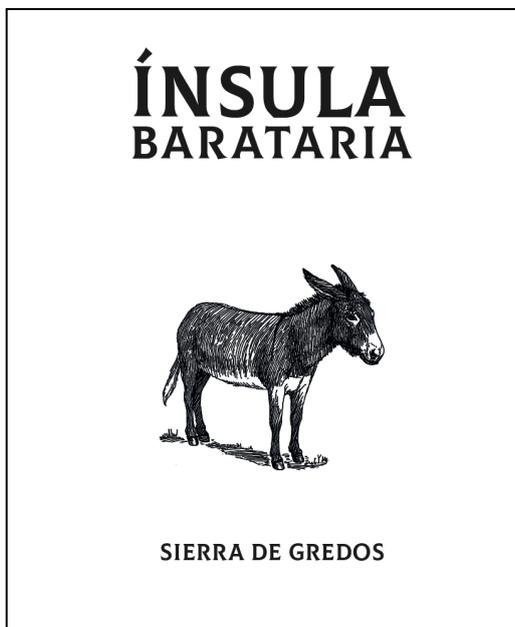
APPELLATION Officially this is a declassified wine. Sierra de Gredos (Ávila). Vineyards in Gredos are just amazing and share few common features: high altitude, steep hills, decomposed granite soils topped by sand. Biodiversity here rules with orchards and pine forests. Some of them are trained as low density bush vines (*en vaso* in Spanish). At roughly 850 meters' altitude, the continental climate is fierce here with crazily cold windy winters and hot dry summers. Gredos is the new Eldorado for the new wave of Spanish producers seeking terroir driven wines and about 15 of them are gathered together within the "Garnacha de Gredos" association.

WINE REGION

Sierra de Gredos, Castilla-León

ALTITUDE 850 mt above the seal level

SOILS Clay, sand and granitic (no chemicals sprayed). Sulfur and other preparations are used according the vintage's growing season.



VARIETALS

Field blend of 87% Garnacha, 13% Jaen. This wine has been elaborated in partnership with Ezequiel Sanchez-Mateos (Galgo Wines).

YIELDS PER HECTARE

2.000 kg /ha

TRAINING SYSTEM

Gobelet (bush trained) skipping any use of pesticides and herbicides. Horse carved vineyards.

HARVEST

Manual. From August 26th to September 26th. Grapes from different plots are processed separately.

VINIFICATION

The hand-harvested bunches are selected, destemmed and crushed for each vineyard and separately fermented in stainless still vats with indigenous yeast. Maceration time between 30 and 48 days.

The malolactic fermentation occurs naturally.

The wine is kept in contact with its lees for 5 months. Unfined and unfiltered. No cellar's manipulation.

Min. added sulfites just before bottling.

BOTTLES PRODUCED 1.800 (750 ml)

WINE DESCRIPTION

Floral and berry aromas, earthy, black cherry, baked spices with smooth tannins and refreshing acidity. A good touch of minerality provides a nice salty finish.

SERVICE TEMPERATURE 14-16 °C

FOOD PAIRING

Ideal with charcuterie, paella, grilled vegetables, lamb, smoked salmon and goat cheeses.



Galgo Wines is a special wine project founded by Ezequiel Sanchez-Mateos. Daily contact with wine producers in the different regions led to his direct involvement in the wine production dating back already in the late '90.

The main goal is to elaborate wines that are attractive, fairly priced and made from indigenous varieties. The ongoing projects involve the whole Iberian Peninsula.

We are currently working in nine regions: Alentejo, Sierra de Gredos, Calatayud, Conca de Barberá, Douro, Mancha, Manchuela, Rioja and Sierra del Segura.