

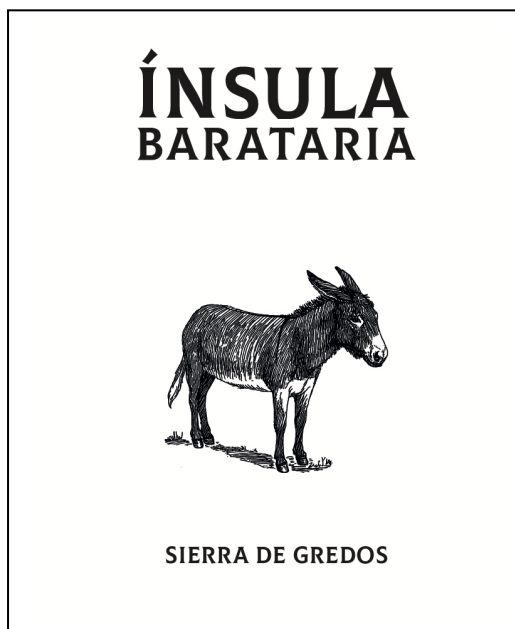
# Ínsula Barataria Garnacha 2022

**PRODUCER** Daniel Ramos. Only 15 hectares under organic cultivation. The total yearly production is round 30.000 bottles and his wines are natural. He attends the Raw wine fair and other natural fairs around the world, including Vella Terra. This wine has been elaborated in partnership with Ezequiel Sanchez-Mateos (Galgo Wines).

**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** 87% Garnacha, 13% Jaen Blanca.

(Jaen Blanca is an obscure white grape variety and Daniel always throws it in mix)

**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 26<sup>th</sup> to September 26<sup>th</sup>. Grapes from fifteen 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: 19 days.

The malolactic fermentation occurs naturally.

The wine is kept in contact with its lees for 5 months.

Unfined (and therefore suitable for vegans) and unfiltered. No cellar's manipulation.

Min. added sulfites just before bottling.

**KEY NUMBERS** 1.800 bottle produced (750 ml). Alcohol by Vol. 14%, Total Acidity: 5 g/l, pH: 3,54, Volatile Acidity: 0,65 g/l

**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.