

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Zestos Old Vine Garnacha



If you love wines of tension that exhibit purity and finesse, you will find Zestos old Vine Garnacha to be your new love. Zestos shows the complexity of a wine three times its price. In the words of Robert M. Parker Jr., Zestos is “a staggering value” and “an unbelievable wine for the price”.

Zestos old vine is produced from Garnacha vines that were planted as far back as 1950 in the high elevation vineyards of San Martin Valdeiglesias, which is northwest of Madrid. Today San Martin produces some of the most floral and mineral-driven Garnachas in all of Spain. The older the vines, the better the wine. Old vines do not over produce. As a result, the vines yield fully ripened grapes. Perfectly ripened grapes make wine that improves with time. Zestos means "basket" in Spanish. Not too many years ago, baskets like the ones depicted on the label were used to transport grapes from the vineyard to the wineries. Madrid has recently become the center of one of the most interesting and innovative wine regions on the Iberian Peninsula. The outskirts of this storied royal city are filled with old Garnacha vines situated in high elevation vineyards that have been planted in ideal soils. Madrid is a sort of “great unknown” that is now just freshly discovered. Many people are unaware that Madrid makes wine, and because Vinos de Madrid is somewhat under the radar, it is a great source of incredible value today.

**WHAT MAKES THIS WINE UNIQUE?:** This tremendous quality wine is made from old vine Garnacha. San Martin produces some of the most floral and mineral Garnachas in all of Spain. Zestos shows the complexity of wine twice its price. In fact, many wines that cost three times the price of Zestos do not show the complexity of this humble yet complex wine.

**RATING HISTORY:** 2019 91VM; 2013 89IWC; 2011 90RP&IWC

**GRAPE:** 100% Garnacha. Vines planted from 1950 to 1970. Tended in granite and sandy soil at 574m (1,883 ft) elevation



**PAIRING SUGGESTIONS:** Zestos has such a pleasing aspect and texture and such fresh, succulent red and dark berry aromas and fruit. It's a perfect introduction to Spanish wine and pairs well with just about any type of food: pizza, panini sandwiches, pulled pork sliders, fajitas, cheese quesadillas, pastrami and corned beef sandwiches. This is an excellent wine to sip without food, as well. If you don't have any aged manchego or aged Parmigiano-Reggiano cheese handy, just pour some in your glass and enjoy!

**VINIFICATION AND AGING:** Vinified in stainless steel and cement tanks of 10,000-liter capacity. Garnacha grapes in San Martin are generally manually harvested during mid-October with almost total destemming (80-90%). Pre-fermentation maceration and fermentation takes 5 days, followed by a longer post maceration period of 10 days. Fermentation at controlled temperature (between 23/29°C) in concrete tanks (50%) and stainless steel (50%). The wine is aged in cement tanks for at least 6 months before bottling to emphasize the purity of flavor and the youthful, fresh character of the Garnacha grape.

**LOCATION, SOIL, CLIMATE:** The vineyards are located in Zone 7, in the high elevation district of San Martin de Valdeiglesias at 574 m ( 1,883ft) elevation. The granite and sandy soil in this area is responsible for the mineral characters expressed in Zestos. For climate, the area's high elevation of 870 meters makes it the most extreme climate in the region. The risk of frost during early budding and flowering is very high. However, when the risk of frost is low, San Martin produces among the most floral and mineral Garnachas in all of Spain. The average temperature from April-October is 17.9C (64.2F) and yearly rainfall is 574mm (22.6 in).

**TASTING NOTES** Vivid ruby. Lively red and dark berry aromas show good clarity and a touch of candied flowers. Supple and seamless in texture, offering juicy black raspberry and cherry flavors given spine by a gentle mineral nuance. Finishes fruity and broad, with a touch of white pepper adding lift and cut.

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 8437008409016

