OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Zestos Rosado



This tremendous dry rose is made from old vine Garnacha from one of the undersung growing areas of Spain, DO Vinos de Madrid. The subzone of San Martin Valdeiglesias produces among the most floral and mineral Garnachas in all of Spain. Zestos, which means basket in Spanish, pays homage to the rich viticultural history of Spain, referencing the back-slung baskets that vineyard workers used to transport the grapes from the vineyard to the wineries on foot. Madrid, long known for bulk wine production, has experienced a renaissance in the past 20 years, owing to the incredible raw material and unique terroir. The high elevation and old vine plantings in limestone soils produce Garnacha with lift, elegance, and nuanced aromatics. Zestos Rosado is the perfect warm-weather sipper – a versatile wine that performs equally well on its own or a variety of delicious food.

WHAT MAKES THIS WINE UNIQUE?: Beautifully maintained old vine Garnacha from dry farmed organic estate vineyards. The wise old vines are head pruned, planted since 1965 and tended in sandy and limestone soil. A pure expression of a unique terroir.

GRAPE: 100% Garnacha. Vines planted since 1965. Tended in sandy and limestone soil at 800 m (2,625ft) elevation.

PAIRING SUGGESTIONS: Zestos Rosado pairs well shrimp, shellfish and spicy seafood preparations.

VINIFICATION AND AGING: The objective is to make a bright rosé that is pale "onion"-skin orange. After harvest, the grapes are pressed and macerate at cold temperature with 30% of the skins for 6 to 8 hours. After this very short time of skin contact, the skins are discarded rather than left in contact throughout the cold fermentation process. After 30 days of natural decanting, the wine is slightly filtered and then bottled in January.



LOCATION, SOIL, CLIMATE: The vineyards are located in the high elevation district of San Martin de Valdeiglesias at 800 meters (2,625 ft.) elevation. The sandy and limestone soil in this area is responsible for the mineral characters expressed in Zestos. The area's high elevation makes it the most extreme climate in the DO. 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 to October is 17.9C (64.2F) and yearly rainfall is 574mm (22.6 in).

TASTING NOTES This elegant vibrant, mineral rosé from the high elevation mountains of Madrid offers aromas of strawberry and pomegranate coupled with flavors of cherries and grapefruit. The finish is crisp with notes of minerality.



ALCOHOL CONTENT: 13.0%

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