



## DANIEL RAMOS

### Zerberos A+P

REGION/ ORIGIN	Sierra de Gredos Cebreros DOP	WINEMAKER	Daniel Ramos
VINTAGE	2021	WINERY ESTABLISHED	2005
VARIETALS	96% Garnacha, 2% Chelva 2% others	VINEYARD(S)	A mix of 6 vineyards
ALCOHOL	15.69%	AGE OF VINEYARD(S)	70-120 years old
FERMENTATION	Open plastic vat Indigenous yeasts	SOIL TYPE	Granitic sand & Schist (Arena + Pizarra)
AGING	8 months	ELEVATION	800 – 900 meters
VESSELS	300L used French barrel	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	PRODUCTION	394 bottles
TOTAL SULFUR RS	6 mg/l 1.5 g/l	HARVEST TIME	Early September

*'We say that we are very selfish, because we only make wines that we love: and these are terroir driven wines' – Daniel & Pepi*

Daniel Ramos is a highly regarded figure in both the Spanish wine community and the natural wine scene. His expertise and passion are intrinsically linked to the captivating region of Sierra de Gredos, where he and his wife, Pepi San Juan, established their winery as a labor of love. Over the years, Daniel has carefully acquired exceptional old plots, primarily planted with Garnacha, on the east to west mountain ranges that offer a delightful southern exposure in the historical wine region of Cebreros and a complex northern exposure at El Tiemblo. The Arberche River runs through the heart of this beautiful landscape, with soils predominantly comprised of granitic sand or schist, both low in organic material. At elevations of 800-1000 meters, Daniel's wines are all about terroir, and he relishes this approach. Under his two main brands, Zerberos and K11, Daniel produces an array of distinct cuvées each year, showcasing the range of terroirs and expressions available from his plots. Additionally, he creates El Berrakin wines, which offer a fresh and exciting drinking experience. Daniel's unwavering commitment to organic and natural farming practices, including working in harmony with the lunar cycle for treatments and plowing, is a testament to his respect for the land. In the cellar, Daniel relies solely on a range of aging vessels, never resorts to fining or filtering, and the only addition to his wines is a minimal amount of sulfites at bottling, allowing the world to enjoy his wines as he does at home.

*A+P meaning means Arena y Pizarra (Sand & Schist) to honor the soils that lead to the expressive terroir of the wine*

The *Zerberos A+P* is a tiny production wine that is a mix of 6 small plots, predominately planted to Garnacha, that range from 70 to 120 years old, and are a mix of two stunning soil types: granitic sand and schist. The fruit is hand harvested and ferments spontaneously in an open plastic vat until it is pressed and moved to a single 300-liter French oak barrel for an 8-month rest. No sulfites, no fining, and no filtration let this natural expression of the terroir truly something unique. Once opened and in the glass, the color is lovely and a light translucent brick color. The aromatics are wild with Mexican cinnamon stick, cherry cordial, vanilla beans, mixed berry compote and darkly toasted pastry, and all lead to a complex and very deep palate of cherry cobbler, sandalwood, rum-soaked raisins, ripe purple plums, and fresh mountain air. Such an exciting balance of fruit, acid, tannin, and terroir; amazing from first popping the cork, and very fun to contemplate and enjoy over a couple of hours.