



DANIEL RAMOS

Zerberos AF

REGION/ ORIGIN	El Tiemblo/Avila Sierra de Gredos	WINEMAKER	Daniel Ramos
VINTAGE	2021	WINERY ESTABLISHED	2005
VARIETALS	100% Aragon Fino (Vidadillo)	VINEYARD(S)	Cebreros & El Tiemblo
ALCOHOL	11.43%	AGE OF VINEYARD(S)	60-90 years old
FERMENTATION	Open plastic buckets Indigenous yeasts	SOIL TYPE	Schist
AGING	11 months	ELEVATION	850 meters
VESSELS	225 & 600L French used barrels	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	PRODUCTION	1326 bottles
TOTAL SULFUR RS	25 mg/l 1.89 g/l	HARVEST TIME	September 26th

'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.

AF means... No, not that. It is simply an abbreviation for the grape name: Aragon Fino

The *Zerberos AF* is a remarkably unique wine, as it comes from two very small plots of a rare grape called Aragon Fino. These old vineyards are in the Cebreros DO as well as near El Tiemblo, and are south and north facing, but all from schist soils. This very light skinned grape comes into the cellar for a natural fermentation (all destemmed) that lasts for about 18 days, in open plastic vats, and then is pressed off the skins at 22 days. It is then moved to both 225-liter and 600-liter used French oak for 11 months of aging, and then bottled with a touch of sulfites, unfining and unfiltered. The result is lovely, aromatic, fresh, and so very nuanced and complex. Aromatics are packed with floral tones, like lilacs and young roses, blue fruits, and a deep mineral edge that plays with a savory component as well. In the mouth, it is light and quite refined, with a silky and fresh texture full of blueberries, red cherries, mid-season raspberries, violets, and sandalwood.