



## DANIEL RAMOS Berrakin Blanco



REGION/ ORIGIN	El Tiemblo/Avila Sierra de Gredos	WINEMAKER	Daniel Ramos
VINTAGE	2022	WINERY ESTABLISHED	2005
VARIETALS	100% Jaen	VINEYARD(S)	Sotillo de la Adrada San Martin de Valdeiglesias
ALCOHOL	11.88%	AGE OF VINEYARD(S)	30 – 50 years old
FERMENTATION	Stainless steel 38 days on skins	SOIL TYPE	Granitic sand & schist
AGING	4 months	ELEVATION	650 meters
VESELS	No wood aging	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	PRODUCTION	33,000 bottles
TOTAL SULFUR RS	13 mg/l .71 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 KI, 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.

*The Berrakin wines are Daniel's brand where they are made to be fun and easy to drink, but without losing the identity of the area nor the grape varieties that are worked with*

The 2022 Berrakin Blanco is a complex yet fun and enjoyable orange wine from a central Spanish white grape called Jaen Blanco (not to be confused with the red Jaen in Portugal). Coming from a couple of different vineyards on granitic sand and schist soils that are around 30-50 years old, these grapes are destemmed and go into stainless steel tanks for 38 days with the skins while they ferment naturally. Once pressed, the wine continues to relax in tank for about 4 months before it is bottled with very little sulfur, and no fining or filtration. The finished wine is exuberant and delicious, full of aromatics that lead to a complex and textural palate. The wine is full of delicious orchard fruits like peaches and apricots, nuanced with fresh mountain herbs and orange rind, and concludes with supple tannins that compliment a long finish that is surprisingly light on its feet, and backed with acidity to provoke the next sip.