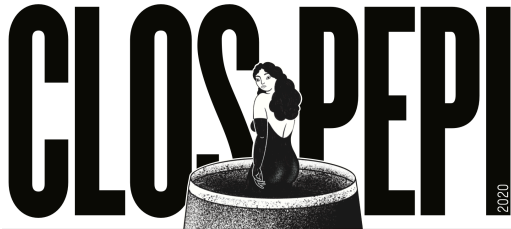


CLOS PEPI



DANIEL RAMOS Zerberos Clos Pepi



REGION/ ORIGIN	Sierra de Gredos Cebreros DOP	WINEMAKER	Daniel Ramos
VINTAGE	2020	WINERY ESTABLISHED	2005
VARIETALS	93% Garnacha, 5% Chelva, 2% Listán Prieto	VINEYARD(S)	Clos Pepi (Alberche River Valley)
ALCOHOL	15.98%	AGE OF VINEYARD(S)	55 years old
FERMENTATION	Open plastic Indigenous yeasts	SOIL TYPE	Sand over schist
AGING	11 months	ELEVATION	1000 meters
VESSELS	225 & 600L used French oak barrels	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	PRODUCTION	1156 bottles
TOTAL SULFUR RS	17 mg/l 1.5 g/l	HARVEST TIME	September 14th

'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.

Clos Pepi is named for Pepi, Daniel's wife and partner. When Daniel found this perfect vineyard plot and knew he had to have it, but also that Pepi would kill him if he got ANOTHER vineyard... he only had one choice: name the vineyard after her

The Zerberos 'Clos Pepi' is one of Daniel's most unique and special bottlings, coming from the tiny clos (vineyard) that he named after his wife Pepi. Mostly Garnacha, with bits of Chelva and Listan Prieto as well, these 55-year-old bush vines are situated towards the east on sandy schist soils, located in the dynamic Alberche River Valley. After the hand harvest, the grapes are destemmed and go to a sorting table to take only the best fruit. The natural fermentation takes place in an open-air plastic vat, and takes about 30 days to complete, then at 44 days (while in malo) the grapes are pressed. The wine is moved to a single 600-liter, and a single 225-liter French oak barrel where the wine ages for 11 months before it is bottled, unfining and unfiltered, and only sees a tiny dose of sulfites (the one and only time). The result is wildly expressive in the nose, full of spicy herbs like thyme and rosemary, cooked blackberries and currants, and pine and sandalwood. In the mouth, the texture is deep, dark, and complex, riddled with spicy dark fruits, sunbaked earth, pink and black peppercorns, and a kiss of wood that wraps it all with expressive tannins and adds to the long, intriguing finish.