



DANIEL RAMOS El Berrakin

REGION/ ORIGIN	El Tiemblo/Avila Sierra de Gredos	WINEMAKER	Daniel Ramos
VINTAGE	2021	WINERY ESTABLISHED	2005
VARIETALS	93% Garnacha 7% Jaen	VINEYARD(S)	La Rinconada, El Tiemblo, Sotillo de la Adrada, & El Barraco
ALCOHOL	14.76%	AGE OF VINEYARD(S)	60 years old
FERMENTATION	Open plastic bins Indigenous yeasts	SOIL TYPE	Granitic sand and schist
AGING	6 months	ELEVATION	800 – 1000 meters
VESSELS	Stainless steel	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	PRODUCTION	9366 bottles 661 magnums
TOTAL SULFUR RS	20 mg/l 1.7 g/l	HARVEST	All 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.

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 El Berrakin is a delicious and fresher example of what Gredos Garnacha is all about. A blend of mostly (93%) Garnacha, but also blended with a bit of a local white grape called Jaen, these bush vines are hand-harvested from each vineyard and then destemmed, crushed, and fermented separately. The grapes stay with the skins during the natural ferment for 25-45 days, then are pressed, and until February the wine remains on the lees before it is racked and all blended together. In March it sees only a touch of sulfites, and then is bottled unfiltered. This wine truly evolves and becomes alive after spending time with air and begins to show not only the dusty and sun-drenched black fruits, but also lifts with some dark raspberry, black cherry, mineral, and light spice. The palate is dark and earthy while expressing a myriad of fruits that are fresh, baked, and candied, all coupled with scrubby mountain herbs, dry rocks and dirt, and a long tasty finish.