



DANIEL RAMOS Wanted Sotillo



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| REGION/ ORIGIN | Sierra de Gredos Cebreros DOP | WINEMAKER | Daniel Ramos |
| VINTAGE | 2021 | WINERY ESTABLISHED | 2005 |
| VARIETALS | 100% Garnacha | VINEYARD(S) | Canto la Calva |
| ALCOHOL | 15.88% | AGE OF VINEYARD(S) | 45 years old |
| FERMENTATION | Fiberglass bin Indigenous yeasts | SOIL TYPE | Granitic sand |
| AGING | 7 months | ELEVATION | 650 meters |
| VESELS | 500L used French oak | FARMING METHODS | Organic (not certified) |
| FILTER/FINING | None | PRODUCTION | 1351 bottles |
| TOTAL SULFUR RS | 10 mg/l 1.5 g/l | HARVEST TIME | September 3rd |

'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.

Wanted Sotillo is a metaphor for something that is desired from the past. In a region that is not even 1/8 the production it used to be, this is dedicated to its 'glorious past.' The 78-year-old man on the label is the viticulturer from this small plot of vines.

Coming from the Cebreros DO in the middle of Sierra de Gredos, the 2021 *Wanted Sotillo* is a wine to recognize the past, and the incredible Garnacha grape of the region. This small, 45-year-old vineyard is south facing, and on the classic granitic sand that makes this area so unique. After a hand-harvest, the bunches are destemmed and sorted on a table to select only the best grapes. The juice stays with the skins for 43 days until it is pressed, although the fermentation only takes around three weeks, all done in an open top fiberglass vat. The wine is moved into a few 500-liter used French oak barrels to age for 7 months before being bottled without fining or filtration, and just a drop of sulfites is used for preservation. This unique Garnacha is loaded in the nose with aromatics of desert flowers, spicy herbs, and blackberry compote. In the mouth, the wine is bold and pronounced, but the texture is elegant and has plenty of freshness from the ample acidity, brambly fruits, and savory spices.