

Pegaso,
`Granito` Cebreros Garnacha 2021
Cebreros, Sierra de Gredos , Spain

PEGASO
VIÑAS VIEJAS



Grape Varieties	100% Garnacha
Winemaker	Marc Isart, Aitor Fernandez
Closure	Natural Cork
ABV	14%
Residual Sugar	0.26g/L
Acidity	5.1g/L
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Organic, Vegan

PRODUCER

Based in Sierra de Gredos, Pegaso was born from a collaboration between Rioja native Telmo Rodríguez, his long-time business partner Pablo Eguzkiza and two-time world rally champion Carlos Sainz Sr. They named the winery in tribute to Pegaso, a famous 1940s Spanish car manufacturer prized by collectors with an eye for sleek, classic design. Sierra de Gredos is a range of mountains west of Madrid, spanning the provinces of Toledo, Madrid and Avila. The region's rugged landscape, with granite-laced soils, has been home to numerous winemaking families for generations and boasts a wealth of old vine Garnacha. In 1999, Telmo and Pablo purchased their first vineyard, Arrebatacapas, in the village of Cebreros with Carlos Sainz Sr, who lived locally and shared their passion for the region's potential.

VINEYARDS

As the name suggests, `Granito` is sourced from old, very low-yielding Garnacha vines planted on shallow granitic soils in Cebreros. The two hectares are situated at El Robledillo and El Mojón, planted at an altitude of 850-900 meters above sea level. The bush-trained Garnacha vines are over 60 years old and are farmed using organic practices. The coarse-textured and well-drained soils specific to this appellation produce wines with a silky and delicate structure despite the more noticeable and vibrant tannins.

VINTAGE

The 2021 vintage was marked by a mild autumn and a very cold winter mainly triggered by a snow storm, Filomena, which left 40 cm of snow and 10 days of sub-zero temperatures. In addition, a frost in April reduced the yields and although it was a year of irregular ripening, the remarkable health of the harvest resulted in a wine of excellent structure and aromas, as well as superb acidity.

VINIFICATION

Whole clusters were picked by hand into small boxes. Upon arrival to the winery, the clusters were destemmed, crushed, and fermented with indigenous yeast in stainless steel tanks and large neutral French oak foudres. The wine was then aged for 18 to 24 months in a mix of new and used 600L oak barrels of various origins and ages. The wine was then bottled unfiltered and with minimal additional sulphur in April 2023.

TASTING NOTES

This is a juicy and balanced wine with a complex structure. On the nose, it is beautifully aromatic, with wild berries and blueberries, as well as slightly more floral and herbal notes. On the palate, this medium-bodied Garnacha is juicy, with firm yet fine-grained tannins, balanced by defined raspberry notes, hints of white pepper, and a distinct granite character.