

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

PEGASO
VIÑAS VIEJAS



Grape Varieties	100% Garnacha
Winemaker	Marc Isart, Aitor Fernandez
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.25g/L
Acidity	4.9g/L
Wine pH	3.55
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

Telmo and Pablo discovered this extraordinary 2.1-hectare Arrebatacapas vineyard in 1999. This particularly steep, south-facing vineyard was the first site for their Pegaso project. Planted in 1953, the bush-trained Garnacha vines grow at the top of the mountain, at an elevation of 1060m, surrounded by junipers, rosemary, and lavender. The soils here are low fertility pure red-brown slate, with quartz veins passing through the slate, making this site even more unique. The resulting yields are as low as 15 hectolitres per hectare.

VINTAGE

The 2021 vintage started with a mild autumn. Winter was marked by the strong Filomena storm that brought 40 cm of snow and 10 days with temperatures below 10°C. The year continued with a late bud break, followed by a frost at the beginning of April that had an impact on the volumes. Summer was generally mild except for a heatwave that was accompanied by wildfires in the villages of Cebrero, with fire surrounding the vineyard on the 6th of August. This fire, combined with the challenging weather conditions at the start of the vintage, led to a smaller harvest than previous years. The resulting wines have good acidity and great depth of colour and flavour, with a fresh complexity that undoubtedly reflects the tumultuous year.

VINIFICATION

The grapes were picked by hand in small boxes and attentively selected. Upon arrival to the winery, the grapes were crushed, and fermented with indigenous yeast in a mix of oak, stainless steel vats and clay pots. The wine was then aged for approximately 12 months in used 600L oak barrels, followed by 6 months in stainless steel tanks, before bottling with no fining and filtering and with minimal sulphur.

TASTING NOTES

This is a light coloured, very aromatic and characterful Garnacha with huge ageing potential. Fragrances of raspberries, black cherries, hibiscus, and herbs are present on the nose, creating a highly aromatic experience. This wine boasts a full-bodied profile with delicate tannins that gracefully coat the palate. It offers a juicy and subtly crisp quality, complemented by a savoury undertone.