

Pegaso,

**`Arrebatacapas` Cebreros Garnacha 2022**

Cebreros, Sierra de Gredos, Spain

**PEGASO**  
VIÑAS VIEJAS



Grape Varieties	<b>100% Garnacha</b>
Closure	<b>Natural Cork</b>
ABV	<b>15%</b>
Residual Sugar	<b>0.97g/L</b>
Acidity	<b>6.1g/L</b>
Wine pH	<b>3.32</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Practising Organic, Vegan</b>

## 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

2022 began with a mild and dry winter and spring, resulting in a delay in the growing cycle of about 15 days compared to the previous year. However, by mid-May the first heatwave arrived and accelerated vegetative growth, and encouraged an early flowering. The high temperatures, sunshine hours, and lack of rain led to an exceptional fruit set, especially for the Garnacha vines. Harvest began 13 days earlier than the previous vintage on the 23rd September - one of the earliest harvests in history!

## 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. Notes of ripe raspberries and black alongside subtle fragrant notes of hibiscus, and herbs on the nose. This elegant wine boasts a full-bodied profile with delicate tannins that gracefully coat the palate. The juicy fruit is well balanced with the bright acidity, complemented by a savoury undertone on the finish.

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