

A vibrant and expressive Garnacha from the rugged Sierra de Gredos, Pegaso Zeta encapsulates purity, finesse, and the wild beauty of its high-altitude origin.





Region and Vineyards

The Pegaso project is rooted in the **DOP Cebreros**, a mountainous wine-growing area within the province of Ávila, in Castilla y León. The vineyards lie in the **Sierra de Gredos**, a granite-rich massif that forms a natural barrier between the Castilian plateau and central Spain. This region has gained acclaim in recent years for its ability to produce Garnacha wines of finesse, freshness, and site-specific character.

The vines selected for Pegaso Zeta are primarily located in **Cebreros**, sourced from small parcels such as *El Robledillo*, *El Mojón*, and *Presidente*. These are **old bush vines**, grown organically, and rooted in shallow, well-drained soils composed of **granite and slate over magmatic bedrock**. At elevations often exceeding 900 metres, the vines are exposed to extreme diurnal shifts, preserving acidity and aromatics in the grapes while allowing for full phenolic ripeness.



Pegaso Zeta is made from **100% Garnacha**, reflecting the region's historical varietal identity. The viticulture follows **organic practices**, with grapes hand-harvested from both estate-owned plots and long-term partner growers.

In the cellar, the wine undergoes **spontaneous fermentation with native yeasts**, a decision that highlights Telmo Rodríguez's belief in authenticity and terroir transparency. The wine is then aged for **six months in 500-litre French oak barrels**, followed by **six months in stainless steel tanks** to maintain purity and freshness. The restrained use of oak ensures a delicate integration of structure without masking the variety's floral and red fruit character.



Alcohol:15,00 %

Composition: 100% Grenache







Pegaso Zeta 2022

Tasting Notes

- **Color**: Bright ruby-red with a translucent core, reflecting minimal extraction and a gentle touch in the cellar.
- Aroma: Vibrant nose of red cherry, cranberry, and wild strawberry, lifted by notes of wild thyme, lavender, and crushed granite. A subtle undertone of spice and dried citrus peel adds complexity.
- **Palate**: Light to medium-bodied, with fine-boned tannins and a brisk line of acidity. The fruit is vivid and high-toned, giving way to a **savory, mineral-driven finish**. A wine of purity, delicacy, and place.

Did you know?

The Pegaso project began in the early 2000s as part of **Telmo Rodríguez's mission to rediscover Spain's forgotten vineyards**. In Cebreros, he found a near-abandoned viticultural landscape of ancient Garnacha vines, many over 70 years old. Zeta represents the **more accessible expression of the estate**, made with a blend of estate-grown and sourced fruit, while still reflecting the ethos of site specificity and minimal intervention.

Wine Pairing Ideas

- **Grilled lamb skewers with rosemary and thyme**: The wine's herbal nuances echo the aromatics of the dish, while its acidity cuts through the richness of the meat.
- Wood-fired flatbread with roasted vegetables and Manchego: The interplay of char, umami, and cheese is elevated by the Garnacha's bright fruit and freshness.
- **Duck breast with cherry glaze**: A classic sweet-savory match that enhances the wine's red fruit core and smooth texture.
- **Wild mushroom and saffron rice**: Earthy tones from the mushrooms are complemented by the mineral structure and aromatic complexity of the wine.

Robert Parker (RP): 93 Points (2022)



The 2022 Pegaso Zeta fermented in different materials and also matured in different vessels: oak, stainless steel and clay. Perhaps it has a little more slate in the blend this year, which seems to work quite well in warm vintages, and also because the fire affected the vines more in the granite part. This wine has a lot of finesse and really shows incredibly well for what the vintage looked like early on. It is perhaps a more Mediterranean wine, with lots of aromatic herbs and a more extroverted personality. The 15% alcohol was unnoticeable and balanced by a pH of 3.3 and 5.84 grams of acidity. 28,008 bottles were produced. It was bottled between June and October 2024.



