

## Bodegas Garay, Condado de Huelva Bleu (2019)

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Producer	Bodegas Garay
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Grape variety	Zalema
Region	Andalucía, Spain
Appellation	Condado de Huelva
Vintage	2019

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### Sizes

750 mL × 12 — 12-008-02-19



### Distributor's notes

100% Zalema (a native grape almost exclusively found in Condado de Huelva) from within 5ha of estate land at an elevation of 162 meters. Vines are 60+ year old and grown organically over clay and loam soils. All harvesting is done by hand, grapes are destemmed, vertically pressed, and with spontaneous fermentation with indigenous lees for 26 days in stainless steel. The wine continues aging for 9 months in used French oak. Bottled unfiltered, unfiltered, and with no SO<sub>2</sub>.

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### About the producer

Those of you who know Ana and I know we're both from Sevilla, but what you might not know is that we actually met in Madrid regardless of growing up in the same neighborhood and spending our summers in the same beach town. Why this is relevant is actually quite simple, that beach town is in Huelva where Bodegas Garay is located. In Huelva people drink Vino del Condado which is made with the Zalema grape. I never understood how people could drink that stuff and always wondered what it would taste like without the overwhelming fruitiness of commercial yeasts. Well, now we know thanks to Mario Garay...

Naturally of the Bierzo region, Mario had always worked in wine but never really on the production side of things and more so in administration. As an avid wine aficionado, it was his dream to make wine but the opportunity never came until meeting his wife Ana on a wine trip in Burgundy. They fell in love and moved to her home town of La Palma del Condado, right in the heart of the Condado de Huelva DO with over 300h of Zalema planted. What was a guy from Bierzo going to do in a town like La Palma? It was pretty clear to Mario, what he didn't know was where he was going to get the money. Funny enough, he was selected for a tv game show and when asked what he would do with the money, his answer was clear, he wanted to buy a vineyard. Mario ended up winning €100k and buying 3 of the oldest vineyards in town. It doesn't get much better than that.

His organic vineyards are easy to spot amongst those of his neighbors. His wines represent the salty ocean influence of his calcareous soils. We only caught the tail end of the 2015 vintage so there's not much wine to go round. To make things worse, mildew took a good part of his 2016 vintage so we won't be getting much of that either but all in all, we couldn't be more excited to import his wines and work with a region so close to us.

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