

MIL HISTORIAS MALBEC

100% MALBEC, We were pioneers in this area; we saw that with the height, the thermal amplitude and the levels of insolation, we were in a privileged place for this variety

Where: Landete, The Plateau in Cuenca, D.O.Manchuela

Climate: Fusion of continental and Mediterranean climate, with low rainfall and great thermal amplitude during the ripening period, Mediterranean wind, dry and very beneficial in this period of fruit ripening.

Soils: Clayey with a lot of calcareous content and not very stony, deep soils with low content of Organic matter, Sandy loam

Altitude: Plateau, at 1100m.

Age of the vineyards: About 30 years, vigor and controlled production with low water supply

Plantation Density: 3500

Vineyard Yield: 3 kg. per vine

Irrigation: only used those years extremely necessary

Environmentally friendly fertilization

Harvest: At the end of October, manual in boxes of 12 Kg, the 2 weeks before the harvest, periodic control 1-2 times a week of the sugar content, total acidity and PH with the tasting of the grains to find balance of flavors and loss definitive of harsh and bitter tannins in the skin and seed. Three days before the harvest, the total defoliation must be divided in the fruit area for a final exposure to light, the Malbec plant hides de fruit with whole, large and abundant leaves

Pruning: Green harvest

Selection: The selection begins in the vineyard, where only the bunches of grapes that meet the appropriate parameters and their optimum point of maturation are harvested

Yeast: Native, they provide the character and personality of the Terroir

Elaboration: Once the grapes arrive at the winery, only the healthy and ripe fruit enters, no leaves, clusters of second flowers, sticks, any element foreign to the Wine. Gentle destemming, whole grains for cold maceration that lasts about 5 days to achieve a delicate extraction of aromas and color, in 6000 liter stainless steel with temperature control, spontaneous alcoholic fermentation, with gentle pump-overs for 5 weeks, lightly pressed. The wine does not undergo any stabilization or clarification process, the wines rest during the months of colder temperatures and in this way this process is carried out naturally

Aging: 225 liters French oak, second and third use, during 4 months

Tasting notes: Bright, deep red, dark almost black, you like it at first glance, the height gives us these intense colors. On the nose, the seduction begins with its sweet aroma of black fruits, blackberry, plum, fresh cherries, red flowers, violets, balsamic tones, thyme, rosemary, autumn aromas, in the mouth, the attack is moderately dry, fresh, with a generous body, good freshness and acidity, friendly tannins, wide

Pairing:Very well with grilled red meats, ribs, lamb, pork, sirloin with pepper, hard cheeses, pasta with tomato sauce.

ORGANIC AND VEGAN

