



PHILOSOPHY

The Mesta was a powerful association of shepherds in Medieval Castile, controlling the routes for herding sheep across the country. Our vineyards are nestled deep in the land of the Mesta, and are still passed over by flocks on their annual migration, an authentic reminder of ancient rights and a cultural cue for continuing co-existence with nature. Through organic viticulture and respectful winemaking, we produce wines of great purity, reflecting the unique personality of our land.

PRODUCTION

Produced from our own, organically farmed vineyards in Uclés (Castile, Spain). Managed as an integrated ecosystem and studded with centenary oak trees. The continental climate with sunny days and cool nights allow us to achieve intense fruit and excellent varietal definition, while retaining remarkable freshness. Grapes are picked at night or in the early morning hours and shipped quickly to our state-of-the-art winery for destalking, light crushing and fermentation under temperature control in stainless steel. Maceration lasts for 8-10 days to achieve a perfectly balanced style without excessive extraction. No oak is used to achieve a pure expression of high-altitude Tempranillo.

TASTING NOTES

A vibrant and juicy, unoaked red wine, showing great purity and the typicity of high-altitude Tempranillo, with expressive and well-defined aromas of red berries, rosemary and a touch of liquorice. Bright ruby red colour. Fresh and with an excellent persistence on the palate, with round texture and a satisfyingly dry finish. Very versatile, medium-bodied food wine, excellent with tapas, grilled meat, spicy chorizo and pasta.

TECHNICAL INFORMATION

Vintage: 2022
Grape variety: 100 % Tempranillo
Alcohol: 13,43 % vol. /alc.
Residual sugar: 3,6 g/L
Titratable acidity: 4,31 g/L
PH: 3,66
Vegan

