

APÓSTATA

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vineyards without borders



PRODUCTION

Apóstata is made from some of the very best, old vineyards in Castile, following an age-old tradition. The diverse soils and altitudes of these old plots of Tempranillo complement each other perfectly, resulting in a wine superior to the single vineyards.

Because these vineyards are in different regions, our wine cannot carry an official denomination.

Like apostates, who voluntarily chose to abandon a limiting creed, we decided to dispense with political limitations and offer a better wine, beyond borders.

Apóstata is a joint venture with our friend and partner, Swiss winemaker and importer Matthias Tobler and we stake our names on the authenticity and quality of this wine.

TASTING NOTES

Apóstata is a pure expression of the best Tempranillo grapes, when grown at high elevation in the continental climate of Castile. Intense and precise aromas, with great clarity of fruit, reminiscent of black and blue berries, interlaced with subtle spicy notes of French and American oak. Full bodied, juicy and vibrant on the palate, with muscular, fine-grained tannins and a sustained, satisfyingly dry finish. A serious food wine that reflects its origin in the glass. Great with lamb, roasted meats, pasta, tapas and hard cheeses.

Starting to drink well, it will improve further for 2-3 years and offer a drinking window of at least a further five years after that.

TECHNICAL INFORMATION

Vintage: 2016
Appellation: Varietal
Grape variety: 100 % Tempranillo
Alcohol: 14,57 % vol. alc.
Residual sugar: 2,25 g/L
Titratable acidity: 4,65 g/L
PH: 3.73