



MANCHOMUELAS



VARIETIES: Albillo Real, Malvar and Viura.

CONCEPT: Single plot wine.

VINEYARD: Steep vineyard in the middle of the estate's forest. The vines are 20 years old or younger. The soil is very poor in organic matter, and hydrological conditions change dramatically along the slope. Non-certified organic viticulture.

ELABORATION: Grapes are cooled for 24 hours to favor a pre-fermentative maceration and slower extraction. Wild yeasts and low temperature fermentation.

AGEING: 8 months in used 300 l French oak barrels. We do not use *batonage* techniques.

PRODUCTION: 400 bottles.