



TECHNICAL INFORMATION

Vintage: 2016
Grape variety: 100 % Garnacha
Alcohol: 14 % vol. /alc.
Residual sugar: 6.26 g/L
Titratable acidity: 5.59 g/L
PH: 3.45

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, a 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 and grape varieties.

TASTING NOTES

A juicy, fleshy unoaked red wine, showing great purity and the typicity of high-altitude Garnacha from the heart of Spain, with expressive and well-defined aromas of black cherries and strawberries over subtle notes of spice and herbs. Bright ruby red colour. Fresh and with an excellent persistence on the palate. Versatile, medium to full bodied food wine, excellent with grilled, stewed and braised meats as well as pasta and tapas.

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 allows 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 controlled temperature in stainless steel. Maceration lasts for 8-10 days to achieve a perfectly balanced style without excessive extraction. No oak is used for a pure expression of high-altitude Garnacha from the heart of Spain.

