MELEA ORGANIC

TEMPRANILLO 2021



Technical data

Appellation VdIT Castilla

Vineyards

Fruit comes from organically certified, bush-trained, dry-farmed vines in the Cuenca area of La Mancha. The vineyards were planted in 1999 and are at an altitude of 2175 feet with sandy-clay soils, low in organic matter and high in chalk and limestone. This suppresses yields to just 3-4kg per plant, giving greater quality grapes and red wines with the structure to age well. The extreme continental climate means there is a high diurnal temperature range conserving freshness and increasing aromatic intensity. The lack of rainfall reduces the risk of fungal diseases.

Varietals 100% Tempranillo

Winery The family winery is located in Alicante

and is a leader in the production of high quality, organic wines. It is IFS certified and produces wines with organic and

vegan certification.

Winemaking Fermented with native yeasts, the wine underwent malolactic fermentation in

tank. Fined using vegan-friendly pea

protein.

Winemaker's notes

Ocolour Deep purple with ruby highlights.

Nose Aromas of black cherries, blueberries, cocoa and a hint of black olives.

Palate Concentrated black fruit on the palate with notes of liquorice and a silky texture.

Analysis

Alcohol 13.5% volume

Awards/certifications

Gold – Gillbert & Gaillard 2019 (2018 vintage)

1% for the Planet member

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