

CANTOS DEL DIABLO – VÍTICOLA MENTRIDANA

Castilla y León



APPELLATION: Méntrida

BLEND: Garnacha

WINEMAKER: Curro Bareño

VINEYARD: _____

This single vineyard is located near the village of El Real de San Vicente in the Sierra de Gredos, planted on granite and sand soils at 900 metres above sea level. Vine age averages from 60 years. Climate is Mediterranean with continental influences and notable humidity.

VITICULTURE: _____

Viticulture is practicing organic

WINEMAKING: _____

Grapes are hand harvested. Whole clusters undergo natural yeast fermentation in open-top oak vats with gentle extraction. The wine is then aged for 14 months in 1,500-litre oak foudres and one French oak barrel. Wine not filtered, fined or stabilized.



WEBSITE: n/a

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Pure and bright red berry fruit on the nose, with delicate floral notes, and peppery spices. On the palate it is delicate, expressive, and incredibly fresh and elegant with a long, persistent finish.