

LAS UVAS DE LA IRA- DANIEL LANDI

Castilla y León



APPELLATION: Méntrida

BLEND: 100% Garnacha

WINEMAKER: Daniel Landi

VINEYARD:

The three parcels of vineyards are located near the village of El Real de San Vicente, planted on granite and sand soils at 750 to 800 metres above sea level. Vine age averages from 60 to 70 years. Climate is Mediterranean with continental influences and notable humidity.

VITICULTURE:

Viticulture is Biodynamic.

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 10 months in used 2,000-litre and 3,000-litre French oak foudres. Wine not filtered or stabilized.



WEBSITE: www.danilandi.com

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

This has intensity and freshness in a light, silky frame, with exquisitely managed tannins and pure berry fruit.