

EL REVENTÓN - DANIEL LANDI

Castilla y León



APPELLATION: VdIT Castilla-León

BLEND: 100% Garnacha

WINEMAKER: Daniel Landi

VINEYARD:

This single, 1ha vineyard is located near the village of Cerebros, in the Sierra de Gredos, but outside the Méntrida D.O. planted on Slate with quartz and red clay soils at 950 metres above sea level. Vine age averages from 70 years. Climate is Mediterranean with continental influences.

VITICULTURE:

Viticulture is organic/biodynamic.

WINEMAKING:

Grapes are hand harvested. Whole clusters undergo natural yeast fermentation in open-top oak vats with gentle extraction, and a total of 60 days of maceration. 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: www.danilandi.com

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.