

CLOS LOJEN - JUAN ANTONIO PONCE

Manchuela



APPELLATION: Manchuela

BLEND: Bobal (100%)

WINEMAKER: Juan Antonio Ponce

VINEYARD: _____

Clos Lojen is selected from six small parcels of the local variety Bobal: Abuleo, Señorita, Cerro, Lujan, Embudo y Almendros. The traditional bush vines are between 30-50 years old and the soils are mainly chalky clay. Vines are grown at 800 metres above sea level, producing fresh, balanced juice from slow maturing grapes with fantastic acidity

VITICULTURE: _____

Viticulture is Biodynamic. No soil enrichment or irrigation is used. Ground cover crops are grown and the soil is rarely ploughed; both of these measures keep the soil structure intact.

WINEMAKING: _____

The manual harvest takes place in small 20kg baskets. The grapes are then chilled for 24 hours until they reach 8°C. Only whole bunches are used and grapes are foot-trodden before fermenting in small wooden vats ranging from 1,500 to 4,000 kg. Aging takes place in 5th to 8th use French oak barrels of various capacities, including large 1,500-litre foudres and 300-litre barrels for 7 months. The wines are bottled unfiltered.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Sweet, ripe nose with warm, plummy dark cherry and blackberry fruit, and a hint of baked cherry pie. The palate is ripe and sweet but with a pronounced savoury, structured edge. Dense, mouth-filling and spicy with some drying tannins.