

DEPAULA - JUAN ANTONIO PONCE

Manchuela



APPELLATION: Manchuela

BLEND: Monastrell (100%)

WINEMAKER: Juan Antonio Ponce

VINEYARD: _____

Grapes are sourced from 43-year-old Monastrell vines located in Ontur (Albacete), one of the highest parts of the Jumilla appellation. Altitude ranges from 802 to 950 metres above sea level, and soils are calcareous clay. The climate is continental with a mediterranean influence.

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: _____

After being hand harvested, grapes are foot crushed and transferred to old, 600-litre French oak barrels where must ferments with indigenous yeasts and matures for 6 months.



TASTING NOTES: _____

The nose is marked by pure, sweet red fruit and plenty of freshness. The palate has lovely acidity and serious weight, yet is pleasurable and approachable.

This wine is suitable for vegans and vegetarians.