

LA CASILLA - JUAN ANTONIO PONCE

Manchuela



APPELLATION: Manchuela

BLEND: Bobal (100%)

WINEMAKER: Juan Antonio Ponce

VINEYARD: _____

Sourced from vineyards in Iniesta planted on silt and clay soils, where altitude ranges from 804 to 950 metres. Vines are 30 to 70 years old.

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 perfect for the type of farming undertaken.

WINEMAKING: _____

After being hand-harvested, grapes undergo cold whole bunch maceration and musts are foot-trodden. The wine is then transferred to old 600-litre French oak barrels for 10 months and aged on its lees until bottling. The wines are bottled unfiltered and unfiltered.



This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Dense, spicy aromas of blackberry, dark chocolate and licorice, with a hint of lavender in the background. Palate is concentrated and fleshy, offering bitter cherry and dark berry flavors and a suggestion of candied flowers. Finishes long and powerful, with lingering smokiness and supple tannins.