

EL RETO - JUAN ANTONIO PONCE

Manchuela



APPELLATION: Manchuela

BLEND: 100% Albilla de Manchuela

WINEMAKER: Juan Antonio Ponce

VINEYARD: _____

Albilla is a little-grown variety distinct from other Albillos grown in Spain or the Canary Islands. Grapes for Reto are sourced from four different plots with calcareous soils, close to the village of Villamalea in Cuenca. Vines are between 40-60 years old.

VITICULTURE: _____

Viticulture is Biodynamic and sulphur treatments in the vineyard are kept to a minimum. No soil enrichment or irrigation is used. Ground cover crops are used and the soil is rarely ploughed. Grapes are hand harvested.

WINEMAKING: _____

In the winery, the ethos is to let the wine make itself. Grapes are pressed in a vertical press, alcoholic fermentation takes place with wild yeasts. All the wines are fermented and aged for approximately seven months in neutral oak on lees to let each parcel reflect its own personality. Wines are neither fined nor filtered before bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Reto delivers an inviting aroma of citrus and quince with a creamy, leesy complexity and a hint of oatmeal, and just a little salt. Refreshing in the mouth with layers of texture, surrounded by a stony dryness that lingers after the fruit purity has cleansed your palate