

# BUENA PINTA - JUAN ANTONIO PONCE

Manchuela



**APPELLATION:** Manchuela

**BLEND:** Moravia Agria (60%), Garnacha (40%)

**WINEMAKER:** Juan Antonio Ponce

**VINEYARD:** \_\_\_\_\_

Altitude ranges from 800 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, then fermented whole-bunch in 600-litre French oak barrels with indigenous yeasts. The finished wine matures for seven months in the same casks before being bottled unfiltered and unfiltered.

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

An elegant, light-bodied red with structure, sour cherry and dried thyme on the nose. On the palate, the cherry comes through again, earth and a hint of chalky minerality on the finish – amazingly fresh and drinkable.