

LAS CAÑADAS - JUAN ANTONIO PONCE

Manchuela



APPELLATION: Manchuela

BLEND: Bobal (90%), Albilla (10%)

WINEMAKER: Javier Ponce

VINEYARD: _____

Manchuela is a lesser-known Spanish wine region inland from Valencia, specializing in the Bobal grape. It's a variety known for its thick skins and rusticity, but it maintains acidity well, even in this warm, arid climate. Grapes are sourced from a 40-year old plot called Las Cañadas planted by their grandfather with some scattered white grapes which are included in the blend. The soils are mainly chalky clay, altitude is around 800 metres above sea level.

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 direct pressed into 600 litre seasoned oak barrels, alcoholic fermentation takes place with wild yeasts. All the wines are fermented and aged for six months in neutral oak on lees without batonnage. Wines are neither fined nor filtered before bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

As there was almost no skin contact, the wine is pale, but it has plenty of character and aromas are earthier than other rosés often found in the zone. A clarete rather than rosado, beautifully refreshing with some salinity from the Albilla.