

# EL GORDITO - LOBBAN WINES

Jumilla



**APPELLATION:** Jumilla

**BLEND:** Monastrell (80%), Shiraz (20%)

**WINEMAKER:** Pamela Geddes

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

Named after her brother Gordon - literally meaning 'Wee Gordon' as Pamela might say - El Gordito is made from 30 year old dry grown Monastrell bush vines, which is hand picked, and some ten year old trellised Shiraz. The vineyards lie between 700-800 metres above sea-level, the Monastrell on sandy soil with a high percentage of chalk, and the Shiraz on brown/red soil with some limestone. Although viticulture is not registered as organic, very few treatments are applied.

**WINEMAKING:** \_\_\_\_\_

Once transferred to the winery, the varieties are vinified separately. The grapes were crushed and macerated before fermentation. The wine is matured for 18 months in large French oak (7000 litres). The wine has been minimally treated to preserve its rich ripe fruit. The wine only needed coarse filtration before bottling

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

El Gordito is vibrant garnet coloured with a fruit driven nose (blackberries and blackcurrants ) it has spicy notes and hints of smoky toasty oak. The palate is rich and round and is complemented by its ripe tannins. A very fruit driven wine with great length and drinkability. Enjoy it with pasta, red meats and game.

**WEBSITE:** <http://www.lapamelita.com/>

**This wine is suitable for vegans and vegetarians.**

