

GARCÍA DE LA JARA

Jerez



APPELLATION: Vino de la Tierra de Cádiz

BLEND: Petit Verdot (40%), Tannat (30%), Tintilla de Rota (30%)

WINEMAKER: Carmen, Rocio and Martin García

VINEYARD: _____

The two-hectare vineyard is less than 100 meters from the La Jara beach near Sanlúcar. Being so close to the sea the soils are sandy and there is a microclimate of cooler fresher air. One hectare of vines was grafted to Cadiz varietal Tintilla de Rota and Tannat about 15 years ago. The remaining hectare was planted with Petit Verdot about ten years ago.

VITICULTURE: _____

Farming has always been organic, and they are in the process of gaining certification. The vineyard is home to a lot of local wildlife including chameleons and it's not uncommon to find bird nests amongst the vines.

WINEMAKING: _____

Grapes are handpicked at night, the pickers wear head torches! The Petit Verdot comes in first, normally followed a week or two later by the other varietals. Grapes are hand sorted and destemmed, then macerated in tanks for a few days prior to fermentation. Fermentation is with natural yeasts. After malolactic fermentation they blend the various varietals. The wine is then transferred to second use Bordeaux barrels where it rests for 3-5 months to smooth out some of the grape tannins, before going back into tanks prior to bottling without fining or filtration. The wine is kept in bottle for about a year before release.

WEBSITE: <https://web.garciadelajara.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Smooth and silky, plums, chocolate, and cedar on the nose. Fresh fruit, balsamic and herbaceous notes. Mineral and saline on the finish.