

LA ESTRECHA - JUAN ANTONIO PONCE

Castilla-la-Mancha



APPELLATION: Manchuela

BLEND: Bobal

WINEMAKER: Juan Antonio Ponce

VINEYARD: _____

La Estrecha comes from a very narrow single-vineyard plot in Manchuela. The calcareous soils are made largely of granite, and the vines are almost 75 years old. Juan Antonio Ponce allows a small amount of indigenous grapes to grow in the vineyard alongside the Bobal, in accordance with traditional vineyards in the area.

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 hand-harvesting, whole-bunch clusters are fermented with native yeasts in large 4,500 litre oak vats, before spending 11 months in 600 litre old French oak barrels. The wine is then bottled unfiltered and unfiltered, with minimal sulphur added; only 2,000 bottles are produced.



This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Fantastic energy on the nose, with Mediterranean herbs, balsamic and a brush of flint. Medium bodied, elegant and structured, the palate is a balance of red-berry fruits, citrus freshness, stony minerality and a long finish.