

# PONCE - JUAN ANTONIO PONCE

Manchuela



**APPELLATION:** Manchuela

**BLEND:** Bobal (85%) and Moravia Agria (15%)

**WINEMAKER:** Juan Antonio Ponce

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

Grapes for the wine are sourced from the La Ensancha plot in Villanueva de la Jara with vines that are more than 60 years old. The vineyard is co-planted with Bobal and Moravia Agria, on different subsections with different soil types. The Bobal section has pebble-based granite soil and the Moravia Agria is calcareous.

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

Only whole bunches are used and grapes are foot-trodden before fermenting in 4,500 litre oak vats with indigenous yeasts. The wine then spends 17 months in 600-litre French oak barrels. The wine is bottled unfiltered and unfiltered with only a tiny addition of sulphur.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



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

Ponce's most serious wine, it combines elegant red berry fruits with a twist of black pepper, an iron-like character and a chalky, savoury finish. A beautiful wine that will live a long life.