

EL MENTRIDANO – VITICOLA MENTRIDANA

Castilla-La-Mancha



APPELLATION: DO Méntrida

BLEND: Garnacha

WINEMAKER: Curro Barreño

VINEYARD: _____

From a 7.8 hectare vineyard plot in Valle del Alberche, in the village of Méntrida. The vineyard is home to 40-year-old bush-vine Garnacha planted on granite soils; it's full of holm oak and chestnut trees and sits at 600 metres above sea level.

VITICULTURE: _____

Viticulture is practicing biodynamic.

WINEMAKING: _____

Grapes are hand harvested. Whole clusters undergo natural yeast fermentation in open-top oak vats with gentle extraction. The wine is then aged for 7 months in used 3,000 and 3,700-litre French oak foudres. Wine not filtered or stabilized.



WEBSITE: www.danilandi.com

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

An intense, high-altitude Garnacha, it has notes of dark cherry, wild strawberry and a thyme like herbal note on the finish. It's structured and serious but sweet-fruited and hugely drinkable.