

DELMORO TINTO – LA COMARCAL

Valencia



APPELLATION: Vino de España

BLEND: Garnacha (70%) Syrah (30%)

WINEMAKER: Javi Revert and Victor Marqués

VINEYARD: _____

Grapes are sourced from vineyards around the village of Venta del Moro. Vines are between 15 and 50 years old and soils are calcerous clay. The Garnacha comes from a 4ha plot at around 600 metres above sea level, planted in 1987, in an area called Guindal. The climate here is Mediterranean, with hot dry summers and cooler winters.

VITICULTURE: _____

All vineyard work is by hand. Farming is certified organic by Ecocert.

WINEMAKING: _____

The grapes are hand harvested and both varieties are picked and vinified separately. Fermentation is with wild yeasts and 30% whole-bunch. After malolactic fermentation the Syrah is transferred to concrete. The Garnacha remains in stainless steel. The wines are aged for 8 months before blending and bottling. The wines aren't fined and undergo light filtration and only a small amount of sulphur is added.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bright red fruit aromas of red apple and cherry, the same on the palette with some Mediterranean herbs, juicy mouthwatering acidity and a light tannin structure.