

# 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 practicing 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 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 fourth 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 a few months before release.

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

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

A wine that's flavoured by the sea, it combines detailed blackberry and blackcurrant notes with some spicy white pepper notes and a salty, saline mineral character on the finish.