

DELMORO BLANCO - LA COMARCAL

Valencia



APPELLATION: Vino de España

BLEND: Merseguera

WINEMAKER: Javi Revert and Victor Marqués

VINEYARD: _____

Grapes are sourced from vineyards around the village of Venta del Moro, at around 600 metres above sea level. Vines are between eight and 42 years old and soils are calcareous clay. 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, direct-pressed and settled for 12 hours. The wine is fermented in a mix of stainless steel and concrete tanks and a small portion in used oak barrels, all with wild yeasts. The wine stays on its lees for five months. It's bottled unfiltered and with a light press filtration and only small amounts of sulphur added.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A wine with plenty of personality, think a mix of tangy tropical pineapple, apricot stone fruit and a twist of fennel seed. Mediterranean in character with plenty of vibrancy.