

DELMORO TINTO – LA COMARCAL

Valencia



APPELLATION: Vino de España

BLEND: Cabernet Franc (50%), Monastrell (25%), Forcalla (25%)

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 calcereous 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 all varieties are picked and vinified separately. Fermentation is with wild yeasts in stainless steel tanks. The wines are aged for 6 months in a mix of stainless steel and concrete 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.