

# EL SURCO – A PIE DE TIERRA

Castilla La Mancha



**APPELLATION:** Méntrida

**BLEND:** Garnacha

**WINEMAKER:** David Villamiel

**VINEYARD:** \_\_\_\_\_

The vines are 40 years old and are grown on degraded sandy granitic soils at around 600 metres altitude. In certain plots there is a significant percentage of quartz, and silt on the higher slopes.

**VITICULTURE:** \_\_\_\_\_

The viticulture is practicing organic. The soil is left untouched from June to March/April of the following year, tilling just enough to reduce competition and encourage plant vigour. The vines are dry farmed.

**WINEMAKING:** \_\_\_\_\_

Fermentation takes place in stainless steel tanks with native yeasts with 100% stems, a 35-day infusion, with gentle pump overs. The wine is then matured for 12 months in used 225 and 300-litre French oak barrels. Before being bottled unclarified and unfiltered.

**WEBSITE:** <https://apiedetierra.com/>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

Delicately pale in colour, with floral aromas and crunchy red fruit flavours. The acidity is fresh and the finish is perfumed and elegant.