

FUERZA BRUTA – A PIE DE TIERRA

Castilla La Mancha



APPELLATION: Méntrida

BLEND: Garnacha

WINEMAKER: David Villamiel

VINEYARD: _____

From very old vines planted in the 1950s, located in the heart of the Alberche River Valley on granitic soils at around 500 metres altitude.

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: _____

Made with 100% stems, the wine undergoes a maceration period of over 50 days. Spontaneous fermentation takes place with native yeasts in stainless steel tanks and is then aged for 12 months in large-capacity barrels. The wine is bottled without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A pale, elegant wine with perfumed floral aromas. The palate is focused with a herbal undertone. The finish is long and persistent.