

RONCA DE MAZALBA – A PIE DE TIERRA

Castilla La Mancha



APPELLATION: Méntrida

BLEND: Garnacha (100%)

WINEMAKER: David Villamiel

VINEYARD: _____

A 40-year-old, 1.30-hectare vineyard planted on poor granite and quartz soils, marked by erosion, with deep sandy soils and a compact, silty mid-slope. Nestled in a valley of the Alberche River, facing the foothills of the Sierra de Gredos. The steep slope (20% gradient) is covered with oak trees, aromatic herbs and flowers, like fennel, thyme, lavender, and rockrose.

VITICULTURE: _____

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: _____

The team hand select the grapes at the winery, berry by berry. They lightly foot tread the grapes for gentle extraction. The wines ferment spontaneously with native yeasts with stems in stainless steel, with a 65-day maceration and gently submerging the cap with their hands. The wine is aged for 12 months in 500-litre French oak barrels before bottling without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

An incredibly fine-boned Garnacha with silky tannins and perfumed red cherry and raspberry aromas. The flavours and structure here are delicate yet precise, and the finish is long and evolving.