

CRUCE DEL COLLARDO – A PIE DE TIERRA

Castilla La Mancha



APPELLATION: Méntrida DO

BLEND: Garnacha

WINEMAKER: David Villamiel

VINEYARD: _____

This is a small vineyard covering 0.4 hectares in the village of El Real de San Vicente, the highest in the Méntrida DO and one of the highest in the Gredos region. It is situated on deep, sandy soil with granite gravel in an area of high rainfall and milder temperatures at an altitude of approximately 800 metres. David and Aitor set to work in 2023 to restore this 50 year old plot that had been completely abandoned. Due to its low yield, no winemaker has taken it on in recent years.

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: _____

The grapes are selected individually, and 100% whole bunches are placed in a stainless steel tank. The grapes are trodden by foot for the first three to four days. Once fermentation begins, the cap is punched down by hand twice a day. Maceration lasts 60 days. It is then pressed and transferred to a 500-litre French oak barrel that has been used three times. It matures here for 10 months. It is not clarified, and filtering is minimal, just to prevent any residue from passing through.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A wine with an appealing reductive edge of flint and gun smoke. The nose shows attractive herbal notes of thyme alongside crunchy red fruit. On the palate, an intricate tannic structure is supported by mouth-watering acidity and a dark, stony core.