

CANTO PLATERO – VITÍCOLA MENTRIDANA

Castilla-La-Mancha



APELLATION: DO Méntrida

BLEND: Garnacha (100%)

WINEMAKER: Curro Barreño

VINEYARD: _____

From a 1 hectare vineyard plot close-planted in the 1960s, in the village of El Real de San Vicente. The vines are 60+ years old and are planted on granitic sandstone soils with a sandy profile. The vineyard sits at 720 metres above sea level.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Grapes are hand harvested. 100% whole bunches undergo natural yeast fermentation in raw concrete tanks with a 60 day infusion static maceration (no punch downs or pump overs). The wine is then aged for an additional 12 months in concrete. It is bottled unfiltered.

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A classic Gredos Garnacha, luminous with pure red fruit (think crushed raspberry and redcurrant) woven through with hints of dried Mediterranean herbs, orange peel and apero. Beneath it all runs a stony, mineral spine, quietly echoing the vineyard's granitic terroir. Long, graceful and ethereal with ripe, chalky tannic structure.