



WINE NAME:

2022, Tempranillo , Vega Tolosa, Manchuela, Spain

PRODUCER:

Pagos de Familia Vega Tolosa

LOCATION:

Castilla La Mancha, Spain

WINEMAKER(S):

Javier Gomez

VINTAGE:

2022

ABV:

13.5%

GRAPE(S):

100% Tempranillo

ATTRIBUTE:

Organic / Vegan

PRODUCER IN A NUTSHELL: Pagos de Familia Tolosa is a family-owned farm founded in 1930, Vega Tolosa is a family winery run by 5 generations. Located in Manchuela, they have 200 hectares of vineyards with exceptional old organic vineyards, cultivated in the transition zone to the Gabriel Valley recently declared by UNESCO as a Biosphere Reserve. The cultivation and processing of the grape are made in respect for Biodiversity, where animals and plants coexist in a unique and sustainable environment.

HOW THE WINE IS GROWN:

On average, our vines are 80 years old. The vineyard is framed in a privileged setting within La Manchuela. Located on a plateau 750 metres above sea level, between the valleys of the Júcar and Cabriel rivers, 120 km away from the Mediterranean Sea: so the humid and cool winds help in achieving a slow ripening of the grapes. The soil, under a clayey surface, gravel and sand, is the calcareous component, which is the basis of the quality of the wine.

VINIFICATION: Destemmed, gentle pressing, with selected yeasts. 20 days of skin contact maceration in a stainless tank. Controlled temperature from 22 to 30°C with daily pumping-over. Fermentation and ageing in a stainless tank.

TASTING NOTES: A fresh wine with a charming lightness, bursting fruit and juiciness. Cherry red colour with violet hues typical of tempranillo. On the nose aroma of red berry fruit with earthy notes.

FOOD PAIRING: Excellent with tapas, rich earthy dish or spicy oriental food.

SERVING TEMP: 15-18C

RECOMMENDED GLASS: Red wine glass

