

MIL HISTORIAS AMBER



White Grenache, rustic variety that has adapted very well to warm areas, very resistant to drought, with high acidity, **Grey Grenache**, this variety adapts perfectly to our land, sun, climate, with a pink color and thick skin, **Chardonnay**, quite resistant and adaptable to diverse soils, very grateful, it adapts to different climates and its expression will depend on the type of terroir, **Vioigner**, adapts very well to hot climates, very aromatic, and **Muscat small grain**, a local variety of which we have old vines in Landete, very aromatic and with very small berries.

Where: Landete, in the Serranía de Cuenca, D.O. Manchuela

Climate: Fusion of continental and Mediterranean climate, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wind, dry and very beneficial in this period of fruit ripening. Fusión de clima continental y mediterráneo, con baja pluviometría y gran amplitud térmica durante el periodo de maduración, cuenta con el viento del mediterráneo, seco y muy beneficioso en este periodo de maduración de la fruta.

Deep soils with a low content of Organic matter, very Sandy for Vioigner and Grenache, stony and very calcareous for Chardonnay, Sandy loam for the oldest Moscatel vineyards.

Altitude: Plateau's vineyards at 1100 m.

Environmentally friendly fertilization

Harvest: Choosing the optimum moment of the harvest is one of the most important decisions of the year, we determine the degree of maturity in the skin, the pulp, the aromas of the skin and the tannins, by tasting the grains, with the White grapes the harvest usually starts at the beginning of October, manual in boxes of 12 kg. that allows us to select the grapes in the vineyard, taking the best ones to the winery

Elaboration: Grapes arrive at the winery with total respect for the fruit, without breakage, without exposing to the sun or high temperatures and with a very fast reception time, our vineyards are around the winery, only healthy and ripe fruit enters. Contact with skins for a couple of days, spontaneous alcoholic fermentation, also with skins in clay amphora's of 1000 liters, we do not use commercial yeasts. soft pressing without malolactic, the Wine is with its lees for 2 months and we make batonage twice a week during these 2 months. Stabilization and clarification is also natural, the Wines rest in tanks during the coldest months of the year, where natural decantation takes place

Aging: Two months with its lees in the amphora

Tasting notes: Dark yellow, a little golden, aromas of ripe citrus and white stone fruits, floral tones of pink, rich fruit on the palate, wine with originality and personality that does not leave indifferent, without a doubt, unique in the market for its complex blend, very good acidity.

Pairing: Ideal as an aperitif, between meals, or to go with light meals, very suitable with rice, smoked dishes and cheeses of great character, a perfect wine to share and enjoy.



ORGANIC AND VEGAN

