

# BIODIVERSO

**Petit Manseng 100%**, which gives freshness, this blend allows to obtain a Wine with volume in the mouth, creamy, fresh and balanced, has a good persistence, managing to express the typicality of the varieties that compose it and maintaining the essence of the terroir and the vintage.

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, has the Mediterranean wind, dry and very beneficial in this period of fruit ripening, with cold winters and long ripening season

**Deep Soils** with a low content of Organic matter, very limestone, Sandy soil with a large amount of Stone.

**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 begins at the beginning of October, manual, in boxes of 12kg. that allows us to select the grape in the field, taking the best to the winery.

**Yeasts:** Native, provide the character and personality of the Terroir

**Elaboration:** In 1000 liter amphoras, maceration with skins for 24 hours, pressing and spontaneous fermentations in the amphoras. (no commercial yeast to express the maximum potential of the grapes)

**Aging:** Biological fermentation on flower veil. It is a very special and delicate type of aging, an art of enology. It develops on the surface of the wine from some species of yeast, constituting a flower film or veil that protects and transforms the wine during its aging years, two year of static aging. This type of aging enriches and improves the taste characteristics of the wines and requires periodic monitoring of the analytical and sensory parameters. With this type of aging, the proteins and the color of the wines are stabilized, the result being wines with greater smoothness and sensation of density in the mouth, the wine is protected from oxidation, the astringency of the wines decreases during aging on the lees, new aromas are developed and the aromatic persistence in the wine is increased

## Bottled without filtering or adding sulfites

**Tasting notes:** Almost golden color, aromas of high intensity, lemon, grapefruit, pear, toasted bread, it is a mature and fine wine that on the nose presents aromas of almonds, butter, spicy notes, on the palate it is expressed with intensity and refinement, Biological aging makes this wine unique and unrepeatable, very dry and with saline touches, with good freshness and persistent on the palate. It is practically impossible to resist the complexity of its aromas and its golden tones. During its aging period in the bottle

**Pairing:** Recipes with turkey, with foie gras, with spicy appetizers, complex dishes such as marinades, soupy rice, roast lamb, braised pork, goat cheese



ORGANIC AND VEGAN

