

DOÑA LEO

Muscat petit grain 100%, very small berries and tight clusters, golden yellow color a little brown, with amber tones at the moment of ripening, it resists well to drought and poor soils, with a high potential in sugar with a good balance of acidity and a powerful, intense and delicate flavor, it is one of the oldest varieties of Mediterranean white grape and in **Muscat petit grain is considered the most aromatic grape variety in the world**

Where: Landete, Cuenca, The Plateau, 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, with cold winters and long ripening season

Soils: Deep soils with low Organic matter content, loamy, loose, well-drained and ventilated soils, poor soils that delay maturation

Altitude: Vineyards at 1100 m. The Plateau

Age of the vineyards: A single vineyard of about 70 years

Plantation density: High density vineyards

Irrigation: Low water supply

Environmentally friendly fertilization

Harvest: Choosing the optimal time to harvest is one of the most important decisions of the year; we determine the degree of maturity in the skin, pulp, aromas of the sink and tannins, by tasting the grains. The harvest usually begins at the beginning of October, manual, in cases of 12 kg. that allows us to select the grapes in the vineyard, taking the best ones to the winery.

Pruning: Requires long pruning

Selection: The selection begins in the vineyard, where only the bunches of grapes that meet the appropriate parameters and their optimum point of maturation are harvested

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

Elaboration: Cold maceration with skins for 12 hours in stainless Steel tanks of 6000 liters, pressing and spontaneous alcoholic fermentation, (we do not use commercial yeasts to allow the original yeasts to develop and express the maximum potential of the grapes in the Wines) after alcoholic fermentation, we press the Wine very gently, the malolactic fermentation does not develop, the wine remains on its lees for 7 months in the small stainless steel tanks and we do battonage twice a week. Stabilization is also natural, the wine rests in tanks during the coldest months of the year, reaching 15°C below zero

Aging: 7 months with its lees, battonage twice a week, to increase the body of the Wine, it is creamier, richer and with more complexity.

Tasting notes: Almost golden yellow color, very aromatic, of great intensity, floral nose, White flowers, roses, notes of cold climates, subtle perfumes of honey and orange blossom, of citrus fruits such as orange or mandarin, in the mouth and explosion of flavors to fresh grape and white fruits, dry but with good acidity and freshness, it is very structured, with herbaceous tones and a pleasant bitterness at the end, clean and long at the end. It has the typical characteristics of the Muscat grape abut when tasted, its freshness, fat texture and complexity are surprising, due to the time it spends with its lees, a little carbonic from the same fermentation, very subtle.

To be surprised by the Muscat grape

Pairing: Perfect for aperitifs, poultry, White meat, fish, seafood with sauces, slightly spicy Asian food, Japanese cuisine, pasta with aromatic herbs, vegetarian dishes that include nuts, cured and semi-cured cheeses, with a good Iberico ham

ORGANIC AND VEGAN