

# DULCE ENERO

**PETIT MANSENG 100%**, The name comes from its small, thick skin berries. With small yields of the grapevine, we left on the vine till January (Enero) to produce and ICE WINE, vinified as a richly sweet wine with stone fruit characters such as peach and apricot, citrus and sweet spice. The low yielding variety enjoys a long ripening season; giving the grapes time on the vine to shrivel, sugar content is concentrated as the excess water evaporates. The thick skin, loose bunches and a high level of acidity makes this extended time on the vine possible. This variety is able to retain the acidity, balancing out the sweetness contributed by the naturally high sugar content, without danger of botrytis

**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:** In January, when temperatures have remained below minus five degrees for at least five days but never below minus 13 degrees, these weather conditions mark the beginning of this harvest, which is why not every year it can be produced. Manual harvest of frozen but healthy grapes without rotting, quickly pressed in the same vineyard as the grape, with the ice crystals still in the grape which causes a high concentration of sugars in the must and acidity, due to dehydration, this improves the extraction of aromatic components.

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

**Elaboration:** In the grape grain, the water is the first thing that freezes, thus obtaining a better concentration of sugars from the must, which must be pressed before the ice crystals break down, fermentation is a very slow process, it can take 2 to 3 months and we do it in small stainless steel tanks, completely natural wine, we do not add sulfites and stabilization and clarification are also natural, sedimentation processes.

**Tasting notes:** Golden almost amber, very intense nose, tropical fruits, peach, apricot, citrus fruits and spices make it very attractive. Palate with complex aromas of white fruit and stone fruit, medium body and long finish, sweet and fresh due to its acidity, therefore not cloying, very mineral, hints of honey, persistent.

**Pairing:** very cold as an aperitif, ideal to accompany foiegras or cheeses, especially strong and tasty cheeses but surprising with Iberico ham, snacks, ice cream, cheese cake or sponge cake and very rich with dark chocolate, try it also with prawns with lemongrass, cilantro and ginger, glazed apricot tart, chilled bananas & lychees in sweet coconut milk

ORGANIC, VEGAN AN NATURAL SWEET WINE

