

L'AME

MALBEC 100% , We were pioneers in this area; we saw that with the height, the thermal amplitude and the levels of insolation, we were in a privileged place for this variety

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 fruit ripening period, with cold winters and a long ripening season

Soils: Clayey with a lot of calcareous content and not very stony, deep soils with low content of organic matter, sandy loam

Altitude: Highland Vineyards at 1100 m., the plateau, allows the grapes to ripen slowly and maintain concentrated fruit aromas and good acidity, showing the best expression of the grapes.

Age of the vineyards: Vineyards of around 20 years of vigor and controlled production

Yield: Excess yield is avoided

Irrigation: Low water supply

Environmentally friendly fertilization

Harvest: At the end of October, manual in boxes of 12 kg. before the harvest, periodic control, of the sugar content, total acidity and PH with the tasting of the grains to find balance of flavors and loss definitive of harsh and bitter tannins in the skin and seed. Three days before the harvest, the total defoliation must be made in the fruit area for a final exposure to light; the malbec plant hides the fruit with large and abundant leaves.

Pruning: Green harvest

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: In stainless Steel tanks of 6000 liters, cold maceration with their skins for 2 weeks, spontaneous alcoholic fermentation, without cultured yeasts, we allow the original yeasts to develop the maximum potential of the grapes in the Wine, we gently press and go into barrels of 300 liters of new French oak where malolactic fermentation takes place, also naturally and spontaneously. Stabilization also occurs naturally, the wine rests in tanks during the coldest months, producing a slow and natural sedimentation.

Aging: Up to 12 months of aging on lees in 300 liter new French oak barrels

Tasting notes: Deep red ruby color, with a floral nose, red fruits, jams and marmalade, dark chocolate and mint, powerful taste wine, relevant and well integrated tannins but in which fruits are still protagonist, rich and ripe, bit but not too heavy, tremendous balance, hints of chocolate and spicy notes, concentrated fruit which becomes more expressive on the finish.

Pairing: Steak, roast beef or venison; barbecued lamb and pork, aubergine bakes, smoked bacon, duck confit, blue or stilton cheese, black chocolate.

ORGANIC AND VEGAN