

MARAÑONES

2020

30,000 Maravedíes

TASTING NOTES:

30-70 year-old vines produce a vibrant, fresh wine that boasts juicy red berry, wild herb, flower and balsamic flavors with hints of sweet spice. Smooth tannins provide finesse and longevity.

WINEMAKING:

Hand-harvested in 12kg crates then transported to the winery for a 24-hour cold pre-fermentative maceration in a mix of oak vats and stainless-steel tanks. Fermented with mostly whole clusters and natural yeast in both open-topped, French oak vats and stainless steel tanks with regular *pigeage* and foot-treading.

AGEING:

8 months on the lees in French oak vats between 2,500-11,500 liters and an additional 2 months in 45-hl oak vats after blending. Bottled in spring of 2020.

VINTAGE:

The 2020 vintage was an exceptional year climactically in the Sierra de Gredos. Spring rainfall helped to slow the start of the vine cycle, which then developed very quickly, requiring careful attention to control vigor and maintain a healthy balance in the vineyard. A dry, hot summer helped facilitate an excellent yield. The harvest ran from September 1-18.



VARIETIES:	90% Grenache, 10% Morenillo
PRODUCTION:	10,000 bottles
APPELLATION:	Madrid
VITICULTURE:	Practicing Organic, Biodynamic
ALCOHOL:	14.0% ABV

94 (2019) – James Suckling

94 (2019) – Peñín

“A racy nose, full of red and blue berries, flowers and wild herbs, almost showing pinot finesse and sensibility. Bright, pristine and juicy with a super-fresh palate, framed by tight tannins. Very drinkable now, but can hold, too.”

-James Suckling (2019)