

EL REY DEL GLAM

Vintage: 2019.

Type of wine: Carbonic Maceration

Production: 5,000 bottles, 750 ml.

Grape variety: 100% Garnacha.

Vineyards: 50% of the grapes come from vineyards in the Sierra de Gredos in Navarredondilla (Ávila) and the other 50% from vineyards in Peñafiel (Valladolid); soil types include granitic rock, sandy, clay and limestone soils. Heights range from 1,100 metres in the Sierra de Gredos and 700-920 metres in the different zones in Peñafiel.

Winemaking: Grapes harvested by hand during the second week of September 2019; all the clusters were processed without crushing or destemming. Fermentation was in stainless steel tanks with daily pumping over, with the natural wild yeast specifically present in the vineyard that year. No corrections or additions to the must. Racking and start of malolactic fermentation also in stainless steel tanks; we then took the wine outside where the cold of winter clarified and stabilized it naturally; then we racked the wine to remove solids or impurities before bottling at the optimum time and conditions of clarity and stability. Nevertheless, it is NORMAL and possible for precipitates to appear in the bottle during the lifetime of the wine, given the natural style of winemaking used in the processing.

Aging: None.

Date of Bottling: February 2020.

Storage: Constant temperature between 14°C and 18°C protected from light and humidity.

Serve at: 12°C/13°C.

