

LA COSA – THE THING



Vintage: 2018.

Type of wine: Naturally sweet white.

Production: 5,000 bottles, 375 ml.

Grape varieties: 100% Moscatel de Alejandría.

Vineyard: Located in Valtiendas (Segovia), rocky, clay soil, at a height of 1,000 metres above sea-level.

Winemaking: Grapes harvested at the end of October 2018, hung up for 2 months for aeration and dehydration; presence of Botrytis in 90% of the grapes. The grapes were then pressed. Fermentation was in stainless steel tanks using the natural yeast present on the grapes; no corrections or additions. The alcoholic fermentation was slow and at low temperature. During winter after fermentation had finished the wine was racked.

Aging: None.

Date of bottling: June 2019.

Presentation: Bordeaux bottle, 375 ml, cardboard boxes of 6 bottles.

Storage: Constant temperature of between 10°C and 15°C protected from light and humidity.

Evolution: Ideal for consumption during this year and the next five.

Serve at: 10°C/13°C.