

# VITICULTORES DE LAPUEBLA

## *Melancólica*

### TECH SHEET

#### COMMERCIAL DATA

**Name**

Melancólica

**Winery**

VITICULTORES DE LAPUEBLA, SL.

**Production**

300 bottles

**Wine alcohol**

14,5% vol.

**Varietals**

100% Maturana

#### VINEYARD AND PRODUCTION

**Overview**

Vineyard located in Laguardia, in the área of “Fuentepastores”, at 700 metres above sea level.

**Edad**

Vines planted in 2007

**Soils**

Limestone-clay soils.

**Harvest**

Manual harvest in 20 kilo boxes. It took place on October 3<sup>rd</sup>.

**Winemaking**

Made with 100% destemmed grapes, this wine undergoes spontaneous fermentation in vats, with careful daily vatting. Subsequently, it completes its malolactic fermentation and aging in 225L French oak barrels, giving complexity and character through a carefully artisanal process.

**Aging**

Aged for 11 months in 225 L French oak barrels and 6 months in bottle before being in the market.

**Bottling**

September of 2023.

#### TASTING NOTES

**Visual phase**

Cherry red color with purple trim.

**Aromatic phase**

Aromatically complex, with a great presence of red fruits such as wild strawberry, blackberry, as well as floral and spicy notes such as licorice and menthol.

**Taste phase**

In the mouth, creamy and balsamic, with hints of sandalwood, enveloping tannins that leave a long and persistent palate.

**Serving temperature**

16-18°C



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Vinos elaborados con un AURA única