

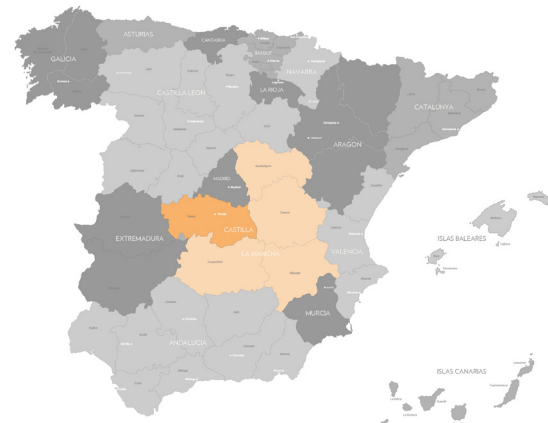


# VALKYRIE

SELECTIONS



## MÁS QUE VINOS



## LOS CONEJOS MALDITOS 2019

**MÁS QUE VINOS** || Más Que Vinos was founded in La Rioja in 1998 when three friends - Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodriguez met. Three winemakers, each one with extense winemaking experience. Seeing the great potential of the vineyards in Gonzalo's hometown of Dosbarrios (outside Toledo), they launched their personal winery project rescuing old plots of indigenous grape varieties and moving to all organic viticulture. They renovated the old family winery (from 1851) and in 2007 constructed a new modern winery in nearby Cabañas de Yepes.

**TOLEDO** || The area of the villages Dosbarrios and Cabañas de Yepes is called the Meseta de Ocaña and is located 60 kilometers east of Toledo. The climate is continental with very cold, dry winters and hot summers. Due to the high altitude (750 meters) the warm summer days are accompanied by cool nights - ideal conditions for perfect ripening. The main varieties are Cencibel (Tempranillo), Garnacha and Airén. Más Que Vinos owns the 35 hectare Finca Horcajo and farms another 35 hectares in Dosbarrios, Cabañas de Yepes and Villarrubia.

### BLANCO CON MADRE 2019 ||

**BLEND** | 60% Malvar & 40% Airén

**VINEYARDS** | Handpicked grapes of the local varieties Malvar and Airén, organically grown. Soils are limestone at 750 meters in this continental climate.

**WINEMAKING** | Spontaneous, natural whole cluster fermentation with indigenous yeast in amphorae. Kept on the lees and stems for six months and then bottled unfiltered and unfiltered with minimal sulfur added.

**ALCOHOL** | 12.5%

**PRESS** | 90 WA

“There is a new surprising white produced in a surprisingly modern and somehow risky style, a lot more transgressive than your average Más Que Vinos wine. I mean, it was a bit funky and earthy and would please the more radical segment of consumers. I was very surprised by the result, which was expressive in the nose, herbal, spicy and earthy, and with a soft palate with freshness and integrated acidity.” - Luis Gutierrez

