

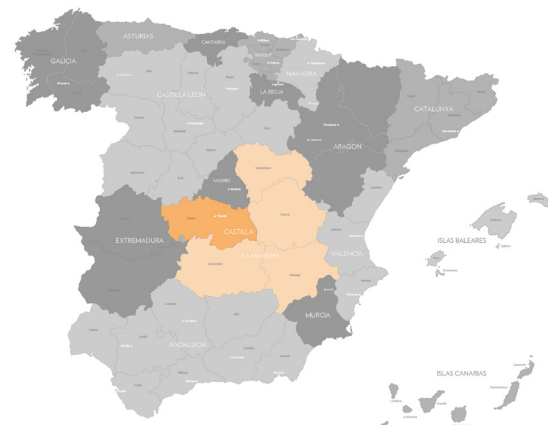


VALKYRIE

SELECTIONS



MÁS QUE VINOS



GARNACHA DE LA MADRE 2015

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.

TIERRA DE CASTILLA || 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.

GARNACHA DE LA MADRE 2015 ||

BLEND | 100% Garnacha Tintorera

VINEYARDS | La Madre is a certified organic vineyard on the El Horcajo estate which has a colder microclimate for slow maturation of the grapes. The vineyard was planted with old vine material and the massale selection is quite distinctive with amazing freshness.

WINEMAKING | Spontaneous fermentation in amphora followed by 12 months agin in amphora.

PRESS | 92 WA

"This is only the second vintage of this very personal wine, which has a completely different nose from the rest of the wines from the winery, but it's also different from the majority of other Garnacha Tintorera wines. It has aromas of cured meat, flowers, a touch of tree bark that made me think of a Monastrell and a touch of flint stone. The absence of oak makes the wine very pure. Even the color is different, not as dark as others, with a palate marked by the limestone, fine-grained and polished tannins. This is truly surprising, wild elegance." - Luis Gutierrez

