

BODEGAS JUAN CARLOS SANCHA
NAJERILLA - BAÑOS DEL RÍO TOBÍA

AD LIBITUM
Maturana Tinta 2021



“El Profesor”



“Maturana Tinta - en Rioja”



“EL PROFESOR”
CHAMPION OF ANCESTRAL
RIOJA VARIETALS
ORGANIC+BIODYNAMIC
DEEP & EXPRESSIVE
VINOS VEGANOS

HISTORY

Juan Carlos Sancha is a famous professor of Enology and champion of nearly forgotten varietals in Rioja. In his academic work at the University of Rioja he rescued many ancestral grape varieties and began the process of replanting and readmitting them officially into the wines of Rioja.

In 2007 he returned to his village of Najerilla to revive his family vineyards - originally planted with Garnacha Riojana by his great grandfather. Today he bottles many ancestral grapes as mono-varietals but his greatest passion are his single vineyard, micro-vinifications of ancient Garnacha.

Ranked as a First Growth Winery in Rioja

LAND + FARMING

Farmed Organic, Biodynamic and dry - the 4.9 acre vineyard was planted with bush vines in 1997. It is located at 1,860 feet above sea level and has a southern exposure.

The land is terraced with chalky-clay, iron rich soil mixed with river stones. The climate is temperate but cooler than the valley of Rioja and influenced by the Atlantic Ocean with cold winters.

THE WINE

Maturana Tinta is an ancient varietal found in Rioja it adds color, structure and aromatics to blends.

AD LIBITUM Maturana Tinta - hand harvested grapes were fermented with native yeast in stainless tanks then aged for 9 to 11 months in used 500 liter Tronçais French oak barrels.

This wine is aromatic, fresh and spicy, with black cherry fruit, hints of dark chocolate and peppers. Great mouthfeel, good structure with soft tannins and a long finish. Organic and Vegan - only 10,300 bottles produced.

PAIRING: Mushrooms, lamb, small game and lentil dishes.

