

OVEJA BLANCA 2013

UCLÉS



F O N T A N A

VERY SMALL PRODUCTION
ESTATE GROWN
ORGANICALLY FARMED
NEW APPELLATION



| OVEJA BLANCA |

2013 | DRY MUSCAT

GROWERS

The Cantarero family pioneered the subzone Uclés in La Mancha. So far, one third of their vineyards have been certified organic, and they are working to become 100% organic in the next few years. Fontana is part of the "Terroir Project," an international project devoted to aiding winegrowers in the process of creating wines that reflect the region in which they are grown.

LAND

Produced with grapes from the sustainable Dominio de Fontana vineyard in Uclés, with an elevation of 2,900 feet-the highest (and coldest) point in La Mancha! Summers are short, and the temp differential between night and day can be as large as 68°F. Ground is a shallow layer of clay loam soil atop limestone.

FARMING

Sustainably farmed from mostly organic vineyards. 2013 was a late harvest, spanning the end of September to the middle October. Little rainfall between May and October, so drip irrigation is selectively used. 9 year old Espallier vines yield 4 tons/acre.

WINE

100% Moscatel
Non-aromatic yeast used to emphasize varietal and terroir expression. Cold prefermentative maceration at 39°-42°F for 12 hours.
Fermented in stainless steel tanks for 8-10 days at 57°-64°F.
Total bottles produced: 33,510

FOOD

Lamb, Deer, eggplant, oregano, unpasteurized sheep cheese

UPC CODE: 437001429639

12% ALCOHOL

VINOS  LIBRES