

OVEJA TINTA 2014

UCLÉS



F O N T A N A

VERY SMALL PRODUCTION
ESTATE GROWN
ORGANICALLY FARMED
NEW VARIETAL EACH VINTAGE



OVEJA TINTA

2013 | GRACIANO

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

Dominio de Fontana's soil is a shallow layer of clay loam atop limestone. Sustainable 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.



FARMING

Sustainably farmed from mostly certified 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% Graciano
Oveja Series are limited releases from single fermentation (stainless steel) tanks. The sheep on the labels represent not only the region and heritage, but are also symbolic of the family's honest approach to winemaking.
Bright ruby in colour, with aromas of small country flowers and ripe blueberries. Vibrant on the palate, medium-bodied with remarkable freshness and silky tannins.
Total bottles produced: 25,890



FOOD

Lamb, Cod, Tuna, eggplant, oregano, unpasteurized sheep cheese

UPC CODE: 8 437001 429455

13.5% ALCOHOL

