PENINSULA VITICULTORES

VINO DE MONTAÑA 2017

SIERRA DE GREDOS Y GATA





"Dos MW's Sam Harrop & Andreas Kubach"



UPC CODE: 8437009431030

Península

TWO MW'S OBSESSED WITH MAKING AUTHENTIC, SUSTAINABLE + COMPETITIVE WINES WITH A DEEP SENSE OF PLACE

PRODUCERS

Two MW's cofounded PENINSULA VITICULTORES - Andreas Kubach MW, leads Production and Sam Harrop MW heads up Viticulture - they teamed up with Tao Platon Wnemaker to create viable market access for wines made from vineyards in risk of being abandoned in the Sierra de Gredos region - assuring a fair and sustainable income for growers and the communities that depend on them. They applied their Creed of Sustainability, a balanced approach to intervention they call Sympathetic Winemaking to produce authentic wine with a sense of place, freshness and value.

LAND & FARMING

Vinos de Montaña are sourced from old vines in Sierra de Gredos and Sierra de Gata, historic growing areas in the Sistema Central, the mountain chain that divides the Iberian Peninsula in its Northern and Southern halves ...

- This almost forgoten region, first planted by the Romans, covers nearly 9,000 acres of Bush-vines planted in granitic soil at high altitude Vines are 60 to 90 years old, and farmed dry with little intervention.
- In Sierra de Gata soil is blue Granite and in Gredos grey decomposed granite and chalk. Vineyards range from 2,500 to 3,000 feet in altitude and Yields are about 1.56 to 2 tons per acre averaging less than 100 cases per acre.

WINE

Vinos de Montaña is our range of Mountain wines from high-altitude vineyards in the Sistema Central Mountain range. This wine is a Field blend from Sierra de Gata/Gredos with 60% Garnacha, 30% Piñuela and 10% Rufete. Grapes are hand+harvested then fermented in both stainless and concrete tanks without oak. The Star Grape in this blend is the Garnacha, fresh, mineral with floral notes and length - Piñuela adds body, weight and red fruit and Rufete aromas (lavender + rosemary) and earthy flavours followed by a juicy palate with finely integrated tannins. acidity and the floral (petals), spicy rather that fruity aromas. This wine is a pure expression of high altitude granitic vineyards.

FOOD: CHARRED ANYTHING

OTHER:

