

MARAÑONES

2020

Marañones

TASTING NOTES:

50-70 year-old vines produce a bright, ruby Grenache with wild herb, flower and crunchy red fruit flavors. Sharp tannins add structure to this full-bodied wine.

WINEMAKING:

Hand-harvested in 12kg crates then transported to the winery for a 24-hour cold pre-fermentative maceration. Fermented with natural yeast in 33-hectolitre open-topped, French oak vats with regular *pigeage* and foot-treading.

AGEING:

12 months in used 500-litre French oak barrels and 30-hectolitre foudres. This wine has not undergone stabilization, clarification, or filtration processes. Bottled in spring of 2020.

VINTAGE:

The 2020 vintage was an exceptional year climactically in the Sierra de Gredos. Spring rainfall helped to slow the start of the vine cycle, which then developed very quickly, requiring careful attention to control vigor and maintain a healthy balance in the vineyard. A dry, hot summer helped facilitate an excellent yield. The harvest ran from September 1-18.



VARIETIES:	100% Grenache
PRODUCTION:	15,000 bottles
APPELLATION:	Madrid
VITICULTURE:	Practicing Organic, Biodynamic
ALCOHOL:	15.0% ABV

93-94 – Wine Advocate

“2020 is a year of quality and quantity, elegant and serious, with great balance and freshness, with fruit and complexity, hints of flowers, good length, finesse, chalky tannins... The wine feels superb.”
-Luis Gutiérrez, Wine Advocate