

MARAÑONES

2020

30,000 Maravedíes

TASTING NOTES:

30-70 year-old vines produce a vibrant, fresh wine that boasts juicy red berry, wild herb, flower and balsamic flavors with hints of sweet spice. Smooth tannins provide finesse and longevity.

WINEMAKING:

Hand-harvested in 12kg crates then transported to the winery for a 24-hour cold pre-fermentative maceration in a mix of oak vats and stainless-steel tanks. Fermented with mostly whole clusters and natural yeast in both open-topped, French oak vats and stainless steel tanks with regular *pigeage* and foot-treading.

AGEING:

8 months on the lees in French oak vats between 2,500-11,500 liters and an additional 2 months in 45-hl oak vats after blending. Bottled in spring of 2021.

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:	90% Grenache, 10% Morenillo
PRODUCTION:	10,000 bottles
APPELLATION:	Madrid
VITICULTURE:	Practicing Organic, Biodynamic
ALCOHOL:	14.0% ABV

93 – The Tasting Panel / Somm Journal

94 (2019) – James Suckling

94 (2019) – Peñín

“ Interesting floral and herbal scents recall a Mediterranean wine more than an emphatically continental one, which this is, with fresh flavors recalling red cherries but also other red and blue berry notes. Very fine-grained tannins offer appropriate grip in the finish, making this extremely versatile for pairing with all sorts of moderately robust foods. ”

–The Tasting Panel / Somm Journal