



## Península Vinicultores

2021

# 'VINO DE MONTAÑA'

*Tinto* | Sierras de Gata y Gredos - Spain



VEGAN

### Stats

**Grapes:** Piñuela, Rufete, and Garnacha field blends

**Vineyard:** Sierra de Gredos & Sierra de Gata

**Vine Age:** 50-100-years-old

**Soil Type:** Blue & gray granite - decomposed granite

**Viticulture:** Conventional

**Fermentation:** Native & inoculated with house-cultured yeasts – stainless-steel and concrete

**Aging:** 6-12 months in fermentation vessels

**Alcohol:** 13.5%

**pH:** 3.63

**Total Acidity:** 4.58 g/L

**Total SO2:** 30 ppm

**Total Production:** 3,000 cases

**UPC:** 8435588100606

### About

'Vino de Montaña' is a red field blend from Sierra de Gata in northern Extremadura, close to the Portuguese border. The vines are on small hillside terraces of blue granite, surrounded by chestnut and pine woods. Each year, the Sierra de Gata complement is complemented with Garnacha from the village of Cadalso de los Vidrios in Sierra de Gredos. The high altitude offers a very pure expression of mountain Garnacha that is delicate yet complex. Península's aim is to contribute to the preservation of the parcels of old vines that still exist in the Sistema Central by building market access for these vineyards, thus making them economically viable for their grower partners.

The grapes were hand harvested and then destemmed and placed into stainless-steel and concrete tanks for fermentation, which was carried out with a mix of indigenous yeast and a house cultured yeast strain. The wine was pressed off the skins and was sent back to the same vessels for 6-12 months of aging. It was bottled with a coarse filtration and very gentle sulfur addition. No fining.

### Tasting Notes

This field blend is light yet expressive, with wild berries, crushed herbs, and a touch of earthy minerality. Silky tannins and bright acidity make it endlessly drinkable and food-friendly.