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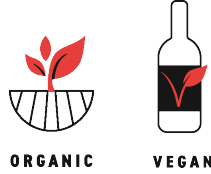


Bodegas Fontana

2023

'MESTA' TEMPRANILLO

Uclés - Spain



Stats

Grapes: 100% Tempranillo
Vineyard: Finca Carbonero - Fontana Bodegas & Viñedos - Cuenca (Castilla)
Vine Age: 20-years-old
Soil Type: Loamy clay
Viticulture: Certified organic
Fermentation: Inoculated – stainless-steel (100% de-stemmed)
Skin Contact: 8-10 days
Aging: 6 months in stainless steel
Alcohol: 13.5%
pH: 3.73
Total Acidity: 4.6 g/L
Total SO2: 53 ppm
Total Production: 165,000 cases

About

The Mesta was a powerful association of shepherds in Medieval Castile, controlling the routes for herding sheep across the country. Bodegas Fontana's vineyards are nestled deep in the land of the Mesta, and are still passed over by flocks on their annual migration, a reminder of ancient rights and a cultural cue for continuing co-existence with nature. This Tempranillo is produced from organically farmed estate vineyards in Uclés (Castile, Spain), managed as an integrated ecosystem and studded with centenary oak trees. The region's continental climate with sunny days and cool nights allows Fontana to achieve intense fruit and excellent varietal definition, while retaining remarkable freshness.

The grapes were picked early in the morning and quickly transferred to the winery for de-stemming, light crushing, and temperature-controlled fermentation in stainless steel. Maceration lasted for 8-10 days to achieve a perfectly balanced style without excessive extraction. The wine was pressed off the skins, and then rested in tank for about 6 months. The wine was bottled with a gentle fining, coarse filtration, and small dosage of sulfur.

Tasting Notes

Bright ruby red color. This is a vibrant and juicy, unoaked red wine, showing great purity and typicity of high-altitude Tempranillo, with expressive and well-defined aromas of red berries, rosemary and a touch of licorice.