

Bodegas Fontana

2024

'MESTA' GARNACHA

Uclés - Spain

ORGANIC VEGAN

Stats

Grapes: 100% Garnacha
Vineyard: Bodegas & Viñedos Fontana
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: 4-6 months in stainless steel
Alcohol: 14%
pH: 3.52
Total Acidity: 5.03 g/L
Total SO2: 82 ppm
Total Production: 6,667 cases
UPC: 8437019666033

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 Garnacha 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 4-6 months. The wine was bottled with a gentle fining, coarse filtration, and a dosage of sulfur.

Tasting Notes

Bright and juicy, bursting with raspberry, cherry and a light herbal lift. The palate is fresh, smooth and expressive, and it finishes with gentle spice and easy, vibrant energy.