



BODEGAS FONTANA

Uclés - Spain

Background

Bodegas Fontana makes six million bottles of wine annually – and can still pinpoint where every single organically-grown grape comes from. The estate is led by Andreas Kubach and Sam Harrop, two Masters of Wine also behind Bideona, Mayela, and Península Vinicultores. Their vision for Bodegas Fontana is simple: to make affordable wines of outstanding quality that defy the price point. Based in Uclés, a high-elevation appellation in Castilla-La Mancha, the estate farms 600 hectares without pesticides, prioritizing freshness, varietal clarity, and sustainable practices. As demand grows, they partner with growers under tight control, maintaining organic standards and limiting yields. Their 'Mesta' range (a Verdejo, Rosado, and Tempranillo) pays tribute to Castile's historic shepherding routes, which still run through the vineyards today. No oak is used; the goal is purity of fruit over winemaking process. These are bright, honest, and affordable Spanish wines made with care and purpose.

Highlights

- 1 Bodegas Fontana makes certified organic, unoaked wines from Castilla-La Mancha, Spain.
- 2 Founders Andreas Kubach and Sam Harrop, both MWs, are proving that high-volume wines can (and should) still be made responsibly.
- 3 The 'Mesta' range pays tribute to the region's historic shepherding routes, which still run through the vineyards today.

Wines

SRP \$13



'Mesta' Verdejo

This is a dry, zippy Verdejo from 20-30-year-old vines. Lime zest & green melon notes.

'Mesta' Rosado

Made entirely from the free-run juice of Tempranillo, this rosado has a touch of RS.

'Mesta' Tempranillo

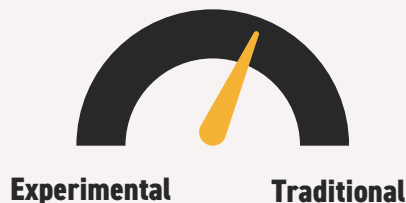
Red berries, rosemary and a touch of licorice are the main notes on this easy-drinking, fresh Tempranillo made from 30-year-old vines.



Ethos



Packaging



Provenance

Castilla-La Mancha
(Uclés)

