

# MELEA ORGANIC




## VERDEJO & SAUVIGNON BLANC 2021



### Technical data

|             |   |
|-------------|---|
| Appellation | VdIT Castilla   |
| Vineyards   | Fruit comes from organically certified, traditionally managed, dry-farmed vines in the Cuenca area of La Mancha. The vineyards were planted in 1999 and are at an altitude of 660m with sandy-clay soils, low in organic matter and high in chalk and limestone. This suppresses yields to just 3kg per plant, giving greater quality grapes. The extreme continental climate means there is a high diurnal temperature range conserving acidity and increasing aromatic intensity. The lack of rainfall reduces the risk of fungal diseases. |
| Varietals   | Verdejo and Sauvignon Blanc   |
| Winery      | The family winery is located in Alicante and is a leader in the production of high quality, organic wines. They are IFS certified and produce wines with organic and vegan certification.   |
| Winemaking  | Grapes were harvested after the second half of September, later than average to ensure full ripeness. Fermented at a controlled temperature of 15°C with clean musts. Vegan-friendly products were used for clarification and fining.   |

### Winemaker's notes

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|--|---|
|  Colour | Pale lemon-yellow with hints of green.  |
|  Nose   | Intense aromas of pineapple, green grass, white flowers and a flinty touch.             |
|  Palate | Dry and refreshing on the palate with a long citrusy finish with concentrated flavours. |

### Analysis

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|---------|------------|
| Alcohol | 12% volume |
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### Awards



Gold – Gillbert & Gaillard 2019 (2018 vintage)

