MELEA ORGANIC

TEMPRANILLO 2019

Technical data

Appellation	VdlT Castilla
Vineyards	Fruit comes from organically certified, bush-trained, 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 3-4kg per plant, giving greater quality grapes and red wines with the structure to age well. The extreme continental climate means there is a high diurnal temperature range conserving freshness and increasing aromatic intensity. The lack of rainfall reduces the risk of fungal diseases.
Varietals	Tempranillo
Winery	The family winery is located in Alicante and is a leader in the production of high quality, organic wines. It is IFS certified and produces wines with organic and vegan certification.
Winemaking	Fermented with native yeasts, the wine underwent malolactic fermentation in tank. Vegan-friendly products were used for clarification and fining.

Winemaker's notes

Colour	Deep purple with ruby highlights.
Nose	Aromas of black cherries, blueberries, cocoa and a hint of black olives.
Palate	Concentrated black fruit on the palate with notes of liquorice and a silky texture.

Analysis

Alcohol	13.5% volume

Awards

GOLD

Gold – Gillbert & Gaillard 2019

PSP IMPORTS