

QUINTALUNA 2014

■ CLIMATIC year

The winter was relatively mild without hard frosts. Late April warm temperatures led to bud burst in early May. Early spring brought rain and warm temperature which allowed the growing season to start. Dry and hot summer. Some rain in September provided optimal conditions for grape ripening without losing its natural balance. Harvest started on September 22nd and finished on October 10th. It was a great year not only for the amount, but also for the quality of the grapes. The weather conditions allowed us to harvest slowly and to select each plot at its best ripening moment.

■ THE GRAPES

QUINTALUNA is a young wine made exclusively from Verdejo grapes grown in Segovia. Ungrafted, pre-phylloxera old vines, 60%, and young vines trained in espalier, 40%. Low yield, certified organically grown grapes. A great array of soils. Some soils have a high sand content and pebbles of different sizes, others are rich in clay and lime.

■ THE PROCESS

Quintaluna has been made by paying close attention to each and every single step of the winemaking process. It all starts in the vineyards where the grape clusters are thoroughly selected and picked by hand, then they are carried to the winery in small crates. Once at the winery they are placed in a refrigeration chamber for a few hours before being destemmed and softly pressed. The must (grape juice) is then naturally clarified for 24 hours and native yeast fermentation (spontaneous fermentation) is carried out in small stainless steel tanks. Fermentation temperature: 19°C. This wine didn't age in barrel in order to preserve its natural freshness, and yet it spends 4 months in vats and it is stirred on its lees in order to enhance its complexity and evolution in the bottle. Bottled between March and May 2005.

■ conservation and save

The wine needs to stand for 48 h after its transport. Save bottles lying somewhere between 14° and 16° C, without sudden temperature changes. It is recommended to taste at a temperature between 7° and 10° C.

