



History

On 15 June 1918, our grandparents, Amador (known as AMADO) and Julia married in Grávalos.

After the harvest, they set out to the region of Valencia on their honeymoon, specifically to Requena, as they were aware that students there were being taught about oenology and they were keen that one of their future children would do this course.

As I recall, they brought back vine shoots of the varieties in the region (bobal and a type of white) by train. Upon returning, grandpa Amado grafted

the vine, planted in 1916, from which we have made this very wine. Nowadays, we can find the bobal and white strains in a corner of the vineyard – the souvenirs of their honeymoon.

This wine comes from the Cabezorroyo estate in the area of Alfaro, from 4.50 hectares of land on the slopes of Mount Yerga at 600 m a.s.l. This vine was planted in 1916 in a real framework on Rupestris de Lot rootstock. In September 1918, the garnacha was grafted on. This vineyard uses gobelet training and is dry farmed. The ground is stony and the crop is very environmentally friendly, difficult to machine.

Vinification

Wine made using 100% garnacha (garnache) grapes.

The hand-picked grapes are placed in 250 kilo crates which are immediately placed in a reefer container.

The harvested grapes are refrigerated so they can be placed in the tank at 4 to 6°C. This temperature is maintained for a week to achieve a (preferably) cold maceration to extract the maximum colour and flavours possible.

This wine then goes into new French oak barrels for malolactic fermentation and ageing. This wine has remained in the single-use barrel for twelve months.

Tasting

Upon tasting, the wine retains a cherry-red colour despite the ageing process. The nose has a well-embedded raspberry jam aroma with hints of spices: cloves, cinnamon and vanilla. It is a lively wine with a good body.

Awards – Ratings

- 2015 (first vintage): Over 90 point Guia Peñin 2018, 16/20 points El mundo vino