

MARAÑONES

2021

Marañones

TASTING NOTES:

50-70 year-old vines produce a bright, ruby Grenache with wild herb, flower and crunchy red fruit flavors. Sharp tannins add structure to this full-bodied wine.

WINEMAKING:

Hand-harvested in 12kg crates then transported to the winery for a 24-hour cold pre-fermentative maceration. Fermented with natural yeast in 33-hectolitre open-topped, French oak vats with regular *pigeage* and foot-treading.

AGEING:

12 months in large format French oak and concrete vats. This wine has not undergone stabilization, clarification, or filtration processes. Bottled in spring of 2022.

VINTAGE:

The 2021 vintage will be remembered as having some of the most favorable climactic conditions in the Sierra de Gredos. Spring rainfall helped to slow the start of the vine cycle, which then developed very quickly, requiring careful attention to control vigor and maintain a healthy balance in the vineyard. A dry, hot summer helped facilitate an excellent yield. The night harvest ran from September 1st-29th.



VARIETIES:	100% Grenache
PRODUCTION:	12,600 bottles
APPELLATION:	Madrid
VITICULTURE:	Practicing Organic, Biodynamic
ALCOHOL:	14.5% ABV

93 (2021) - James Suckling

93-94 (2020) – Wine Advocate

“Reductive nose with iron, plums, baked grapefruit, herbs and cherries. Firm, with tight-grained tannins but nothing harsh. Reactive and long, but richer and riper than the Gredos wines.

Drink or hold..”

-Zekun Shuai

Senior Editor for James Suckling