

**Casa Abril 2016
Tierra de Castilla**



Varietals: Tempranillo 40%, Syrah 40%, Cabernet Sauvignon 20%

Aging: 5 months American and French oak barrels

Place: Vino de la Tierra de Castilla ~ In the heartland of Don Quixote's Castilla La Mancha you'll find this small family-run winery making wine since the 17th century. The climate is Continental, which means harsh winters and intense summer, but thanks to the altitude, temperatures drop at night and enable the grapes to retain acidity while the daily sunshine gently ripens the tannins, resulting in balanced fruit.

People: the Barreda family has owned the vineyards for generations, striving to produce terroir-driven wines while respecting Mother Nature. April Cullom met the family years ago and collaborates with them on the blending stage.

Viticulture: sustainable farming; The 60-year-old Tempranillo (original rootstock) bush vines are planted in the parcel "Monte Alto" at 800 m in sandy-clay soils, dry farming; Syrah and Cabernet Sauvignon vines (espalier) are 15 – 20 years old, growing at 700 m in the parcel "Pancierto" in limestone, sandy-clay soils. In the Spring a green harvest is done to improve airflow and control production (6,000 kg/Ha); later during the ripening stages of Summer certain clusters of grapes are removed to further ensure quality and balanced fruit; harvest starts the last week of August and ends in October, and is done at night to preserve freshness in the grapes.

Viniculture: alcoholic fermentation takes place in 25,000-liter stainless steel deposits; maceration between 10 – 15 days depending on varietal; wine is transferred to epoxy-lined cement tanks for malo lactic fermentation prior to aging 5 months in French and American oak barrels (50% new).

Analytical Data:

Alc. – 14.18%

Acidity – 5.02 g/L

pH – 3.60

R.S - .43 g/L

So2 – 30 mg/L (*less than half allowed amount for organic wines*)

