

PASO A PASO ORGÁNICO

100% Tempranillo

Vino de la Tierra de Castilla

Vineyard: Finca Los Cruces

Year(s) Planted: 1999

Grape Varietal: 100% Tempranillo

Viticulture: Traditional dry farmed viticulture. Organic Goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

Yields: 3 kg per plant

Vineyard Area: 253 acres (102Ha.)

Total Area in D.O.: 475,000 acres (191,500 Ha.)

Altitude: 2,100-2,250 ft. (650-700 m)

Soils: Sandy iron rich soils intermixed with small stones and chalk. Very poor in organic matter. 5ft. beneath the surface is a layer of red clay.

Climate: Continental. Large temperature swings between day and night. Precipitation is very rare. A very arid climate with rain exclusively falling at the end of fall and during the winter. More than 3,000 hours of sun per year. As a result, the wines of La Mancha

Harvest: Middle of September.

Winemaking: The grapes are sorted meticulously at the winery, and fermented in stainless steel tanks by indigenous yeast. Malolactic occurs in tank, and the wine is transferred to second and third vintage French oak barrels for ageing.

Ageing: 6 months in second and third vintage French oak

Bordelaise and Burgundy barrels.

Bottling: Unfined and unfiltered.

Production: 4,000 cases

Comments: Paso a Paso made with Organic Grapes is sourced from the same vineyard as Paso a Paso, but from a younger part of the vineyard that has been certified organic. This wine is elaborated in the same method as Paso a Paso.

LAST AWARDS:

- Jeb Dunnock: 91 puntos Paso a Paso Tinto Orgánico 2016.
- R. Parker Wine Advocate: 85 puntos Paso a Paso Orgánico 2015.
- J. Raynolds: 90 puntos Paso a Paso Orgánico 2015.

