

2020 Ulterior Garnacha Parcela No. 6 Organic, Bodegas Verum



Country: Spain

Region: Castilla-La Mancha

Sub-Region: Tomelloso

Grapes: Grape Garnacha 100

Tasting Note:

Spanish Garnacha, elegant and fresh, a hint of flowers balanced with a subtle waft of earth, while the mouth fills with currants, cherries and liquorice.

Winemaking:

Garnacha grapes are hand-picked and crafted using a marriage of ancient and modern techniques. 50% of the fruit is fermented in whole clusters and the rest is destemmed. Fermentation takes place in 5,000 litre stainless steel tanks, prior to ageing in large clay amphoras for 11 months. Just 9000 bottles are produced, and as with all the wines of Elias Lopez, there is no clarification or filtration to maintain as much character as possible. Sulphur additions are also minimal with just a touch being added at bottling to ensure the wines reach their destination intact.

Vineyard :

From the hands of Elias Lopez (as voted one of Spains top ten Winemakers to watch), the Ulterior wines represent incredible vision and outstanding quality as a boutique set of wines made using ancient practices but with a very contemporary ethos. Elias' vision was to craft wines that would be "future-proof" with regards to the increasing risk of climate change in a region that is already incredible hot. To do this he looked to later ripening varieties that could cope with a lot of heat and little water. Thus the project was born and encapsulates all we desire in ethical and exciting wines. A world exclusive, these are the first vintages and all hail from a single, organically certified estate, "El Romeral" made using both oak and clay "tinajas". Elias has made waves with the Ulterior wines being the highest scoring La Mancha wines (DWWA) in history and has redefined the style of his region with these incredible and elegant expressions. Limestone, rocky soil, shallow 30 to 40 cm above a chalky compressed stones stratum, 3m depth. Density of plantation: 2,777, trained in trellis. Spur pruning. Double cordon 24 buds. Green harvest

Food matching:

Drink by its own or pairing it with red and white meat, fish soups and stews

Code H3836120	Practice Yes
Product STILL	Acidity 5 g/L
Style Red, Richly Textured and Full-Bodied	Residual Sugar 1 g/L
pH Level 3.62	Organic Certified Organic
ABV 13.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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