

Elefante



2017 El Valiente Tempranillo

Region:	Manchuela (Castilla La Mancha)
Vineyards:	
Soil:	Limestone / Marl / Sandstone
Elevation:	680 - 790m
Age:	25 - 35 years
Pruning:	Un-trellised "Gobelet" bush vines.
Grape Variety:	85% Tempranillo 10% Garnacha 5% Shiraz
Winemaker:	Javier Murua
Alcohol:	14.0%

Manchuela: The vast, high and dry plains of Castilla la Mancha comprise over 50% of Spain's vineyards. The ancient soils and high altitude ensures the richly flavoured fruit maintains structure and tannin. Vineyards planted on the slopes of mountain ranges in the north and north east add a degree of elegance to the wines.

Winemaking: Totally de-stemmed with a short cold soak before a long, cool fermentation with daily pump - overs to achieve optimum fruit and colour. The core of the blend was aged in stainless steel before three months maturation in seasoned French and American oak. A component of up to ten percent of de-classified Rioja (due to volume constraints not quality) is added to the blend three months before bottling.

2017 Vintage: 2017 was a year with significantly less volume of grapes available due to tougher growing conditions. Some producers losing up to 50% compared to the year prior through lack of water, some higher temperatures and frost early in the season. The wines that have been made however have been remarkable in their intensity of flavour, very deep colour and ripe, polished tannins. Less wine available this year but what is there is very good.

Tasting Note: The nose is expressive and fruit-driven with ripe berry aromas, darker briary notes and hints of spicy oak. The palate is fresh and spicy with seductive red berry and varietal cherry cola flavours, fine tannins and classy oak leading to very long finish