

Altos de Montanchez 'Vegas Altas Tinto' 2020

Producer: Juan Sojo and Ángel Luis González

Provenance: Ribera del Guadiana, Extremadura

Farming: Organic with biodynamic practices

Grape(s): 100% Tempranillo

Vineyard(s): 38 ha + purchased organic fruit, 18-50 year old vines at an average of 550m elevation with clay soils

Fermentation/ Aging: Spontaneously fermented in concrete tanks, pressed after 10 day maceration into a mix of steel, concrete and barrel

Sulfite: 25ppm added at bottling

Misc: Cerro la Barca is the old name - no longer used after a bit of a legal battle so the winery name officially now is Altos de Montanchez.



The Producer

Native sons of Extremadura in Spain's rural Southwest, Juan Sojo and Ángel Luis González are the only organic wine producers in a region defined by soulless bulk wine. With Ángel's background in agriculture and Juan's scientific chops, their complimentary skills allow them to create impressive quantities of organically farmed, naturally vinified table wines.

The Vineyard

Juan and Ángel farm and purchase fruit from 38 ha of vineyards across the region of Ribera del Guadiana, Extremadura in South Western Spain on the edge of Portugal. The clay dominated vineyards average an altitude of 550 meters above sea level with vines between 18-50 years of age.

The Cellar

This is one of the first wines in the Selections de la Vina portfolio but it has changed a bit over the years with cellar work taking a shift towards Lighter maceration times, and less oak making the wine a little more fresh, fruity and less structured. Hand harvested Tempranillo from across Extremadura is mechanically destemmed and crushed into concrete fermentation vats. After around 10 days maceration, the wine is pressed into a mix of concrete, steel and oak barrels for aging on fine lees for 5 months. The wine is bottled with 25 ppm added sulfite without fining or filtration.

For more details email info@OlmsteadWine.com

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