

Esencia Rural 'Tempranillo Pampaneo' 2017

Producer - Julián Ruiz

Provenance: La Mancha, Spain

Farming: Organic, polyculture

Grape(s): Airén

Vineyard(s): 38 ha of sparsely planted, bush trained vines in the scorching high plains of La Mancha in 'franco arenoso,' the classic sandy, clay soils of the region.

Fermentation/ Aging: Destemmed, spontaneous fermentation in steel without temperature control with three months maceration with all the skins. Softly pressed through pneumatic press and aged in steel.

Fining/ Filtration: clarified with bentonite clay

Sulfite: low addition just prior to bottling.

Misc: 'Pampaneo' means 'blossom' but the connotation is of a festive return of Spring.



The Producer:

Nestled in the village of Quero in the beating heart of La Mancha in an area famed for historic winegrowing and cheese production surrounded by towns of Cervantes fame, Julián Ruiz is *the* benchmark farmer for organic polyculture in his region. He grows lettuce, spinach, onions, peppers, potatoes and produces literal tons of fermented black garlic destined for the umami crazed Japanese market. In addition to his three gardens, Julián cares for a sprawling 38 hectares of vines including some of the oldest, ungrafted vines around. Soft spoken and profoundly curious, Julián is the kind of agricultural sage that can easily get lost in musing over the intricacies of his work. His wines are historically modelled, oriented around supremely long macerations and minimal fussing.

The Vineyard

Julián's vineyards are classic La Mancha: bush-trained Airén, Tempranillo and Valesico planted far apart into 'franco arenoso' the classic sandy clay soils of the region. The vines are planted far apart in order to allow the plants to survive in La Mancha's brutal aridity and to allow airflow to protect the vines. The grapes that become the freshly styled 'Pampaneo' wines are sourced from the younger vines that don't quite achieve the level of concentration he wants for his more 'serious' wines.

The Cellar

Esencia Rural is an old-school Manchego winery and while he purchased a fleet of temperature controlled steel tanks at the outset in 2006, Julián has come to use the temperature control function less and less as he's deepened his knowledge. He is

relentlessly focused on understanding the intricate nature of his cellar biome, thinking of managing micro organisms like managing livestock. The fresher styled 'Pampaneo' wines are destemmed and spontaneously fermented in steel. After three months of maceration, the must is pressed into steel for aging. Very lightly filtered with bentonite clay and bottled with low added sulfite.

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