

Altos de Montanchez ‘Vegas Altas Eva de Los Santos’ 2020

Producer: Juan Sojo and Ángel Luis González

Provenance: Ribera del Guadiana, Extremadura

Farming: Organic with biodynamic practices

Grape(s): 100% Eva de los Santos

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

Fermentation/ Aging: directly pressed into concrete tanks for an extremely slow, 35 day fermentation before racking to steel tanks for 5 months lees aging.

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 rarely cultivated Eva de Los Santos grapes come from a vineyard planted in 1921.

The Cellar

Grapes are directly pressed into concrete tanks for a slow, 35 spontaneous fermentation before racking to steel tanks for 5 months of aging. Bottled with 25 ppm added sulfite without fining or filtration.

For more details email info@OlmsteadWine.com

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