



VALKYRIE SELECTIONS



MÁS QUE VINOS

LOS CONEJOS MALDITOS 2025

MÁS QUE VINOS || Más Que Vinos was founded in La Rioja in 1998 when three friends - Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodriguez met. Three winemakers, each one with extense winemaking experience. Seeing the great potential of the vineyards in Gonzalo's hometown of Dosbarrios (outside Toledo), they launched their personal winery project rescuing old plots of indigenous grape varieties and moving to all organic viticulture. They renovated the old family winery (from 1851) and in 2007 constructed a new modern winery in nearby Cabañas de Yepes.

TOLEDO || The area of the villages Dosbarrios and Cabañas de Yepes is called the Meseta de Ocaña and is located 60 kilometers east of Toledo. The climate is continental with very cold, dry winters and hot summers. Due to the high altitude (750 meters) the warm summer days are accompanied by cool nights - ideal conditions for perfect ripening. The main varieties are Cencibel (Tempranillo), Garnacha and Airén. Más Que Vinos owns the 35 hectare Finca Horcajo and farms another 35 hectares in Dosbarrios, Cabañas de Yepes and Villarrubia.

TEMPRANILLO CARBONICO 2025 ||

BLEND | 100% Cencibel (Tempranillo)

VINEYARDS | Cencibel, the local clone of Tempranillo, is uniquely suited to the harsh climate of the area with a smaller, more compact bunch size and thicker skin to withstand heavy winds. Bush & trellised vines (average of 50 years old) on limestone & clay soils at 750-800 meters.

WINEMAKING | Spontaneous whole cluster fermentation in small stainless steel tanks after which the grapes are pressed in the classical method - the lighter free flow wine is released from the tank (Lágrima) leaving the Corazón - pressed juice from the natural weight of the remaining grapes in the tank. Malolactic in cement amphora

TASTING NOTES | The biggest threat to these old vines are not the extreme conditions they face each year - whipping winds, blistering heat, bitter cold, lack of rain - it is rabbits. Cute as they may be, the destruction they cause is massive - taking out entire hectares of vineyards each year. Fresh, fruit-driven Tempranillo with cherry, red berry, and floral accents, plus lively acidity.

