

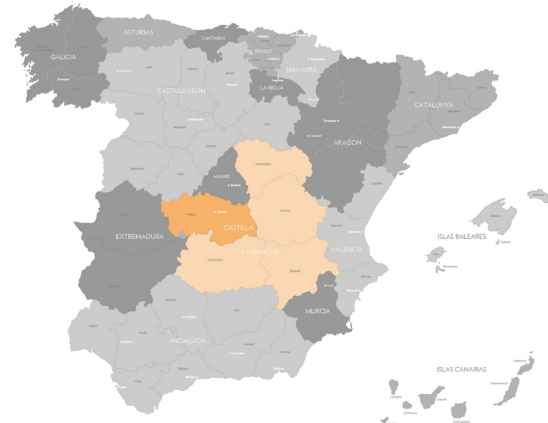


# VALKYRIE

SELECTIONS



## MÁS QUE VINOS



### ERCAVIO TEMPRANILLO 2016

**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.

**TIERRA DE CASTILLA** || 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.

### ERCAVIO TEMPRANILLO 2016 ||

**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** | Fermentation in stainless steel tanks followed by malolactic in cement amphora (tinajas). Aging for 6 months in French oak barrels.

**ALCOHOL** | 14%

**BAR CODE** | 805109390027

**PRESS** | 90+ WA

“Produced with pure Cencibel from old head-pruned vines that are farmed organically. It fermented in stainless steel with a shortish maceration and matured in used French oak barrels for six months. It has a fruit-driven nose with a sweet-spice touch. The palate has fine-grained tannins, with good weight and a velvety polished mouthfeel. There is a pleasant bitterness in the finish. This is textbook Cencibel from La Mancha. Polished and ready.” - Luis Gutierrez

