



BODEGAS MAS QUE VINOS

La Plazuela 2007

the growers

In 1998, 3 winemakers and friends Margarita Madrigal, Gonzalo Rodriguez and Alexandra Schmedes founded MAS QUE VINOS - a wine consulting firm, taking them to work for wineries across Spain. Their experience is based on many years of work in Rioja, Ribera del Duero, Italy, Germany, France and South Africa.

In 1999 they came to Dosbarrios (Toledo), Gonzalo's hometown. Seeing the great potential of the vineyards of the area they launched their own winery project, BODEGAS ERCAVIO, basing their philosophy on the use of the indigenous grape varieties to make high quality wine. They renovated an old family winery (from 1851) and in 2007 the construction of the new winery in Cabañas de Yepes (a short distance from Dosbarrios) was completed.

their land

Spain | Tierra de Castilla

The area of the villages Dosbarrios and Cabañas de Yepes is called the Meseta de Ocaña and is located 60 km. east of Toledo. The climate is continental. Winters are very cold and dry and summers are very warm. Due to the high altitude (750 meters) the warm summer days are accompanied by cool nights - ideal conditions for perfect ripening of the grapes.

The main varieties are Cencibel (Tempranillo), Garnacha and Airén. Currently 20 hectares are planted in the Finca Horcajo and they are cultivated organically. Cencibel, the local name for 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.

the wine

80% Cencibel (Tempranillo) & 20% Garnacha

80 year old bush vines with a yield of 1500 kg/hectare on limestone soils at an altitude of 750 meters. Spontaneous fermentation in stainless steel tanks followed by malolactic in traditional cement amphoras (tinajas). Aging for 15 months in new 300L French oak followed by a final 3 months in tinaja.

La Plazuela is the name of the old family winery (from 1851) located at the "plazuela de la iglesia" (the small square, next to the church), with the old amphoras and where the wine is aged.

the press

91 points, Robert Parker's *Wine Advocate*

"Ripe, refined, focused bouquet of dark cherry, balsamic, mulberry fruit that is in synch with the oak. The palate is medium-bodied with mocha-tinged red fruit, sandalwood and sage that leads to a soft, fleshy, tertiary/chocolate finish that is very appealing." – Neil Martin

