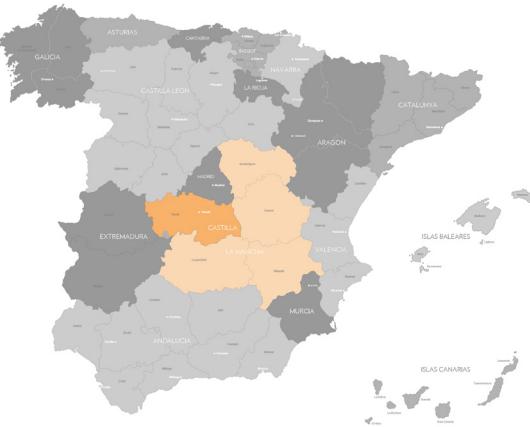


# VALKYRIE

## SELECTIONS

## MÁS QUE VINOS



## GARNACHA DE LA MADRE 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 extensive 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 Horcado and farms another 35 hectares in Dosbarrios, Cabañas de Yepes and Villarrubia.

### GARNACHA DE LA MADRE 2016 ||

**BLEND** | 100% Garnacha Tintorera

**VINEYARDS** | La Madre is a certified organic vineyard on the El Horcado estate which has a colder microclimate for slow maturation of the grapes. The vineyard was planted with old vine material and the massale selection is quite distinctive with amazing freshness.

**WINEMAKING** | Spontaneous fermentation in amphora followed by 12 months aging in amphora.

**PRESS** | 92+ WA

"Produced with Garnacha Tintorera or Alicante Bouschet grapes and hence with a slightly misleading name, the 2016 La Garnacha de la Madre is produced with grapes from a 30-year-old vineyard in a cooler and less sunny part of their estate. It fermented with indigenous yeast in stainless steel vats, followed by malolactic in concrete and then aging in concrete vats for 12 months. There is a clear black olive touch I had not noticed in previous vintages, but they tell me it's a recurring aroma in this wine. There are other aromas of plums and an earthy touch. The absence of oak makes it fruit-driven and quite pure, juicy with the chalky tannins. This is characterful and different and not really easy to identify the variety. Elegant rusticity." - LG