



MAS QUE VINOS



ERCAVIO TEMPRANILLO 2014

MAS 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.

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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 5-8 months in French and American oak barrels.

ALCOHOL | 14%

BAR CODE | 805109390027

PRESS | 90 WA

It tastes like a much more expensive wine. This is superb value and a faithful representation of Tempranillo.

"The nose is very classic, nicely crafted, fine with a nice combination between berry and spice with subtle oak. It has a commercial profile in a very pleasant way. The palate shows very good volume and a fine texture with elegant tannins." - Luis Gutierrez

