

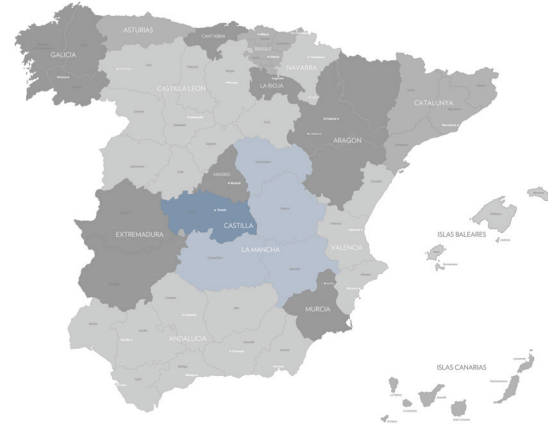


VALKYRIE

SELECTIONS



MÁS QUE VINOS



LOS CONEJOS MALDITOS 2024

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.

ROSADO 2024 ||

BLEND | 100% Cencibel (Tempranillo)

VINEYARDS | From younger organic vineyard parcels of the estate with an average age of 20 years grown on limestone and clay soils at 750 meters altitude. Handpicked at the end of September.

WINEMAKING | The grapes are macerated for 8 hours and then the rosé juice is drawn off and fermented separately in stainless steel tanks under strict temperature control. Aged sur lie in stainless steel until December.

TASTING NOTES | The Conejos Malditos Rosado simply screams BOWL FULL OF WILD STRAWBERRIES. It is a light to medium bodied Rosado, with plenty of juicy fruit and tangy acidity. Like combining a red and a yellow Skittle and then subtracting 90% of the sugar. A delicious friend for summer fare.

BAR CODE | 8437015724775

