



VALKYRIE SELECTIONS



MÁS QUE VINOS

ERCAVIO TEMPRANILLO 2021

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.

NEW LABEL || The 2021 vintage of Vinas de Meseta marks the debut of a new identity for the Ercavio line from Mas Que Vinos, featuring art from Jose Uriszar. Jose is a long-time artist friend of Alexandra, Gonzalo and May's. He is renowned for his large scale outdoor paintings many of which are found across Rioja, including Haro. He came to paint in the vineyards on the meseta, and was especially struck by the wild and unique old vines. While he painted, a thunderstorm drew up so he decided to call his painting the electric vine, merging the lightning with the shape of the vine.

ERCAVIO TEMPRANILLO VIÑAS DE MESETA 2021 ||

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 | Primary and malolactic fermentation in old cement amphora (tinajas). followed by aging for 6 months in new French oak barrels.

