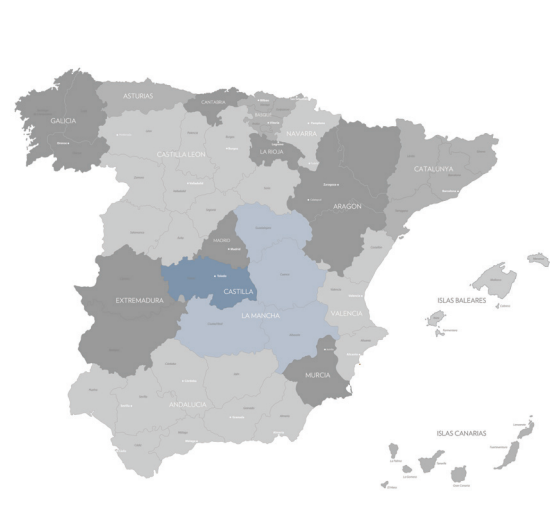




VALKYRIE SELECTIONS



MÁS QUE VINOS



5/4 CLARETE 2022

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.



5/4 CLARETE 2022 ||

BLEND | 2 parts Cencibel (Tempranillo), 1 part Garnacha, 1 part Airen, 1 part Malvar

VINEYARDS | A selection of old bush vines of indigenous varieties (average of 50 years old) on limestone & clay soils at 750-800 meters on the meseta.

WINEMAKING | The four varieties were all hand harvested and cofermented with spontaneous whole cluster fermentation and elevage in amphora.

TASTING NOTES | Each variety lends its own characteristic to this fresh wine - soft tannin, cherry and liquorice from the Tempranillo; white pepper, sandelwood and cassis from the Garnacha; butterscotch, chamomile and thyme from the Malvar; and citrus, bergamot orange, and freshness from the Airen.

PRESS | 90 WA | "The grapey and juicy 2022 5/4 is a co-fermentation of 40% Cencibel and 20% each Garnacha Tintorera, Airén and Malvar in stainless steel and four used barrels with indigenous yeasts and matured in concrete for nine months. It's medium-bodied with 13% alcohol, good freshness (a pH of 3.4) and some dusty tannins that call for food."

