



# Velvet & Stone

D.O MANCHUELA

## Winery Notes:

Located in Ledaña (Cuenca) between the Jucar and Cabriel rivers, at an average height of 700 meters above sea level. We work in ecological cultivation plots of 30 to 100 years of age, with gravel and clay-calcareous soils, in dry land, with extreme climate of little rainfall most of the year and high luminosity during the months of May to September that favor a slow ripening of the grapes, where the native variety Bobal is the queen.

## Wine Making Notes:

A selection of the grapes is made in the vineyard itself. As they arrive at the winery, they are placed in a vertical press with a low load, 300 - 400 kg per crushing, at low pressure, never greater than two atmospheres. With them we obtain a flower must with a low color tone, which is attenuated as the aging progresses.

The flower must is poured directly into 1000-liter egg-shaped clay tanks. These eggs have been designed by us and commissioned from a master potter, who made them exclusively for this wine. It ferments within them with its own yeasts, to age with its lees up to six months, at which time it is bottled

## Tasting notes:

Rosé wine color with pinkish reflections, bright and crystalline; medium intensity on the nose with elegant fragrance of cherry and raspberry, unctuous and fresh on the palate, it has a perfect balance with a long aftertaste.

VINTAGE	2019
WINE TYPE	Rose
VARIETAL	100% Bobal
ALC.	13%
REGION	D.O MANCHUELA
SOIL	Clay and Limestone
PRODUCTION	3000 Bottles



Cardel Wines

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