

# Melea

## Organic Tempranillo

### THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Castilla y Leon

### THE STORY

Named after the rare bee Anthophora Melea which not only pollinate wildflowers in the vineyard but also provide natural yeasts used to ferment the wines. Organic, vegan wine made without toxic chemicals that can harm bees and other insects.

**PHILOSOPHY:** The fruit comes from organically certified, traditionally managed, dry-farmed vines near Cuenca.

The vineyards were planted in 1999 at an altitude of 660m with reddish-brown, sandy-clay soils, low in organic matter and high in chalk and limestone, suppressing yields to just 3kg per plant, giving greater quality grapes.

The extreme continental climate means there is a high diurnal temperature range conserving acidity and increasing aromatic intensity.

The lack of rainfall reduces the risk of fungal diseases without the need for chemical treatments

### THE ADJECTIVES

**OVERALL:** Easy drinking tempranillo

**AROMAS / FLAVORS:** Aromas of black cherries, blueberries, cocoa and a hint of black olives

**MOUTHFEEL:** Soft tannins with medium length

### THE SELLING POINTS

**PAIRINGS:** Barbeque, fried chicken and light curries

