

Mas Que Vinos Los Conejos Malditos

THE FACTS

COUNTRY: Spain

REGION: Castilla La Mancha

APPELLATION: Toledo

CEPAGE: 100% Tempranillo

WINEMAKING: Spontaneous whole cluster fermentation in small stainless steel tanks after which the grapes are pressed in the classical method - the lighter free flow wine is released from the tank (La 'grima) leaving the Corazón - pressed juice from the natural weight of the remaining grapes in the tank.

THE STORY

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.

THE SELLING POINTS

SUSTAINABILITY: Vegan, Green Practicing

