

20,000 Leguas – Amber wine



COUNTRY: Spain
REGION: VT Castilla
SOIL: Clay and limestone,
800m altitude above sea
level

USDA – Wine made with organic grapes

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.2
- Acidity: 7

20,000 Leguas is a reference to the science fiction novel by Jules Verne, “20000 Leagues Under the Sea”. We were inspired by this unique author to create a wellbalanced and approachable wine for those looking for something interesting and different.

Background:

This 20,000 Leguas can be a perfect gateway for anyone looking to enter the world of skin-contact wines. It's an organic and vegan-friendly wine, and it can be a perfect companion to food.

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

At first sight, this wine shows a pale orange color. Aromas of tropical fruit, hazelnut, apple and dried orange rind on the nose. Well structured with sweet tannins and good acidity.

Grape variety

Chardonnay, Viognier & Viura blend.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. Night harvested and cold macerated before fermenting with the skins of white grapes for 3 weeks. The skin contact causes the color change.
Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.
No GMO Yeast Used.
Less than 100ppm Sulfites.

