

EL VOLQUETE TEMPRANILLO

Made by the young yet experienced team at Spanish Palate whose objective is to travel around Spain to find the country's best vineyards to create a series of wines that offer amazing value!

EL VOLQUETE was the first cart to help farmers transport their carefully hand picked grapes from the vineyards to the wineries to be off loaded. The Volquete cart was a significant invention in ensuring better wines being made as the grapes were transported and off loaded much faster.

VINEYARDS

Bush vines planted at 3 x 2m. Organically growed and hand picked grapes like in the traditional manner. No pesticides or herbicides are used.

VINIFICATION

Cool maceration for 12 hours. 28°C fermentation. Stainless steel. No oak JUST LOTS OF FRUIT.

REGION

The winery is located in La Mancha, where we have teamed up but 2 historic grape growing families. They belong to a village community where all the villagers are farmers. They have all spent their entire lives growing grapes and we are delighted to have them as our grape growing partners.

Here the terrain is a hot, flat wide open plain with limited rainfall. There is a big difference in temperature between day and night ensuring wonderful aromatics from the well adapted vines. The focus is on local varietals and we choose the best vineyard sites.

TASTING NOTES

Medium intensity bright youthful cherry red colour. On the palate it is fresh fruit forward and juicy. Red berry fruits with a touch of herbaceousness on the nose. Inviting fruit filled nose leads to a soft, juicy and fresh palate.

