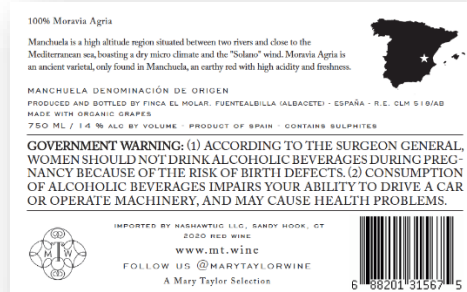
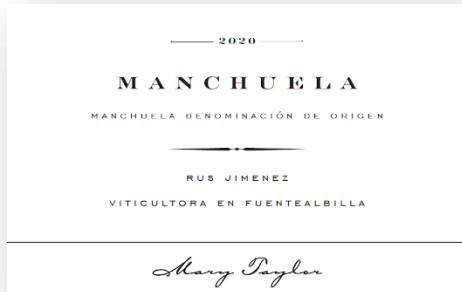


mary taylor wine

www.mt.wine

Manchuela



The wind called “El Solano” blows across these high-altitude plains where Rus Jimenez runs her family farm called the Finca El Molar in Albacete. Rus runs the property after her father handed it to her in her twenties. She works with Luis, her enologist, and some vineyard hands who live on the property.

Manchuela has been a free standing DO since 2004, previously being an IGT in the Castilla-La-Mancha region. Here we have a micro-climate situated between 2 rivers, which is very sunny and dry, so striking the right balance between alcohol and polyphenols is a balancing act. Everything cultivated on this farm is certified organic. Yields are just 50 hl/ha and sulfur is kept to a bare minimum. Whole clusters get cold soaked for 4/5 days and the wine is made semi-carbonic. Rus boasts her penchant for minimal intervention.

Moravia Agria is a rare varietal that is essentially only grown here in central/eastern Spain. Agria indicates ‘sour’ as opposed to its sweet counterpart called Moravia Dulce. This region is more known for Bobal and Graciano, but this free standing Moravia Agria truly took my breath away for it’s depth and elegance. Wonderful savory notes and rich ripe berry with elegant acidity make for a wine that is truly unique.

Size: 750ml

Denominacion: Manchuela

Soil Type: Limestone Clay

Varieties: 100% Moravia Agria

Age of Vines: 45 years

Farming: Organic

Yeast : Native / Indigenous

Alcohol: 12.5%

Vessel: Stainless Steel

