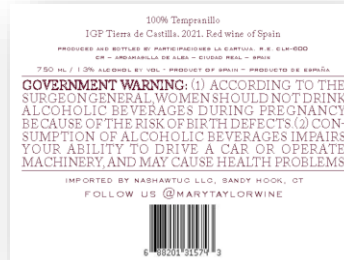


mary taylor wine

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## Castilla



The Castilla IGP is the largest appellation designation in Spain and produces about half of the country's wine. Though the region accounts for most of central Spain, it is one of the most sparsely populated perhaps due to the extreme seasonal conditions; 'ocho de invierno y quatro de infierno' as they say.

Our Castilla IGP comes from a family winery in the one of the most arid regions of the Iberian Peninsula. In the dry plains of Castilla La Mancha, the vines benefit from drastic differences in daily temperatures and from Spain's largest underground water aquifer to produce a ripe and welcoming wine. The terroir expressed in this wine is unmistakable, and results in a beautifully structured backbone of soft, chewy tannins leading through bright plums and cherries. The versatility of the wine was so apparent when tasting, we opted to risk any possible confusion of our -very different- Prieto Picudo from Castilla y Leon!

Adrian de Pablo is a scientist first and foremost, who has melded his background in biochemistry and his family's 50-year-old history of winegrowing into an impressive operation in Castilla La Mancha. They currently cultivate seven varietals across 600 hectares and each parcel is vinified in individual tanks as single varietal to focus on cultivating characteristics true to the grape and land. Much of Adrian's expertise is in timing the harvest and careful attention is paid to the ripening of the grapes as they mature rapidly through the hottest months of the year. This allows for minimum intervention during the wine making process to coax out lush fruit notes while maintaining vivid acidity.

Size: 750ml  
IGP: Castilla  
Soil Type: Sand, limestone, and clay  
Varieties: 100% Tempranillo  
Farming: Biodynamic  
Alcohol: 13%  
Aging Details: Stainless Steel

