



MARY TAYLOR WINE

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## *Finca El Molar Moravia Agria - Pet-Nat*



The Mediterranean “Solano” wind blows across the high-altitude plains where Rus Jimenez runs her family farm named Finca El Molar in Albacete. Rus has been running the property since her early twenties, when her father passed it on to her. She works alongside Luis, her enologist, and a few vineyard hands who live on the property.

Finca El Molar is in the wine-making region of Manchuela, and currently a free-standing DO since 2004; previously an IGT in the Castilla-La-Mancha region. This high-altitude region is situated between two rivers and boasts a very sunny and dry climate while the Solano wind refreshes the night during ripeness. Pre-fermentation cold maceration for 2 hours to extract its rosé color and varietal aromas. The ancestral method of PET-NAT fermentation starts in stainless steel tanks with a very low temperature for about 10 days; then it is hand bottled to finish fermentation naturally in the bottle. There is no expedition liqueur used. Rus prides herself on her passion for minimal intervention methods while keeping sulfur to a minimum. All Finca El Molar wines are certified organic.

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

Tasting notes: coral color, red fruit aromas, vibrant, and fresh

Size: 750ml  
Denominación: Manchuela  
Soil Type: Alluvial & Loam  
Varieties: 100% Moravia Agria  
Age of Vines: 45 years  
Farming: Organic  
Yeast: Indigenous  
Alcohol: 12.5%  
Vessel: Stainless Steel

