



MARY TAYLOR WINE

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Finca El Molar Macabeo DO Manchuela



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. Finding the right distribution between alcohol and polyphenols is a balancing act. Pre-fermentation cold maceration for 4 days to extract varietal aromas followed by fermentation in stainless steel tanks and post-fermentation maceration with the skins for 7 days. After racking, maturation requires contact with fine lees for 5 months. Rus prides herself on her passion for minimal intervention methods while keeping sulfur to a minimum. All Finca El Molar wines are certified organic.

Light orange in color, expressive aromas of dried fruit, almonds, and citrus. Fresh, smooth, and lightly structured due to skin contact

Size: 750ml

Denominacion: Manchuela

Soil Type: Sandstone, loam & limestone

Varietal: Macabeo

Age of Vines: 45 years

Farming: Organic

Yeast: Indigenous

Alcohol: 13%

Aging: Stainless Steel

