

CLANDESTINO

de menade

NATURAL TEMPRANILLO

100% Tempranillo, farmed along natural organic lines and from prephyllloxeric, low yield bush vines in Toro that are over 100 years old.



Harvest

Manual / hand picked.

Alcoholic Fermentation

Maceration and alcoholic fermentation are effected in small stainless steel tanks: a process that takes between 12 and 25 days. Subsequent malolactic fermentation is spontaneous - ie. neither forced nor encouraged - on the basis of naturally occurring yeasts and bacteria. We do indulge in a little, gentle cap-plunging/punching but not much as we're not fans of over- extraction and this is a robust and very savoury grape variety. No sulphur is employed.

Stabilization

Clarification is effected with gelatine plant-base, stabilization by chilling to low temperatures, and filtration is with natural cellulose.

TASTING NOTES

Colour

Intense purple with elements of violet.

Aroma

There's a wildness here: powerful, tangy cherry and blueberry fruits enmeshed with almost piquant spice - black pepper predominating - and a pronounced earthiness.

Palate

Accordingly rich in flavour, with considerable depth, and red fruits to the fore. Balanced, nonetheless, with surprisingly gentle tannins which make for a wine that's firm, rounded, harmonious and fresh.



14% Vol.



75cl



14 °C



1000-2000 kg/ha

	FORMAT/CLOSURE	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE	Cork	1,25	30	7,5	-	8437008963617
CASE	x6	7,5	31	16	23,5	8437008963600
PALLET	Europallet/125	937,5	-	-	-	-
	PALLET LAYOUT					
	TOTAL CASES	TOTAL LAYERS	TOTAL CASES/LAYER			
	125	5	25			