

Mesta Organic, Uclés, Tempranillo 2019



A vibrant and perfumed, unoaked Tempranillo showing great purity and typicity with notes of red plum and raspberry combined with notes of lavender and wild herbs.

Producer Note

Mesta is a range of organically and sustainably grown single varietal wines, which stylishly showcase the Spanish wine revolution under the symbol of the Mesta. Mesta was a powerful alliance of sheep ranchers in medieval Castile, who controlled the cañadas: the traditional rights of way for migrating sheep. To this day the cañadas are protected from being blocked or built upon, a reminder of ancient rights and a model of coexistence with nature. This modern range, from the fashionable DO Uclés in central Castile, offers wines of great purity and varietal typicity.

Vintage

2019 saw another small harvest at Mesta which was in line, if not a little smaller, than the 2017 harvest. The weather was very dry throughout the growing period and then untimely rains fell during harvest. The fruit picked was good quality, showing excellent concentration and varietal typicity.

Vineyard

The grapes are grown in high-altitude vineyards in the northernmost part of Central Castile, where the continental climate enjoys sunny days and cool nights. This diurnal temperature difference encourages grapes with intense fruit and excellent varietal definition, which retaining remarkable freshness. The vineyards are sustainably managed and organically farmed as part of an integrated ecosystem. Low annual rainfall results in low disease pressure, enabling the vines to be grown without the aid of fungicides. Fertilisers have never been used, only organic manure is applied and weed control is managed by a low, superficial tilling. Rain water is collected in a small reservoir and is used for drip irrigation in the case of extreme drought.

Winemaking

The grapes were picked in the early morning and immediately transported to the state-of-the-art winery. The berries were destalked, lightly crushed and fermented under temperature controlled conditions in stainless steel tanks. Maceration lasted for eight to 10 days, in order to achieve a perfectly balanced style without excessive extraction. No oak was used to achieve a pure expression of high-altitude Tempranillo.

Tasting Note

A vibrant and juicy, unoaked Tempranillo showing great purity and typicity from high altitude vines. Expressive aromas of red berries, rosemary, and a touch of liquorice are echoed on the fresh, rounded palate.

Grape

Tempranillo 100%



Winemaker:	Tomás Buendía & Sam Harrop
Region:	Central Castile
Sub region:	Uclés
Country:	Spain
Alcohol:	14%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	4
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	Yes/No
Product Code:	5101619A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap