Maranones Tinto Maranones

Bodega Maranones

Spain - Sierra de Gredos - D.O. Vinos de Madrid

"Marañones is so to say our signature vine. This is why the winery was named after this location.
It is part of the mountain at 800 m in altitude, oriented North. We find there the three types of granite of San Martin: the white granite, the brown and the pink. Each vineyard at Marañones has a different soil. Some are on a hill. Others are more towards the plains. In this wine we wish to convey the Marañones area so representative of the whole winery. this is why we make this wine from the great Garnacha grape. We use a mix of vines since it is not a Parcela wine, which would be much more delicate and of more limited production.
The 100 percent Garnacha expresses itself fully, both in the nose and in the mouth, with flavours of blackthorn, a sensation of fleshy fruit retaining a slightly crispy texture. Then comes a full silkiness, with the granularity of these granite soils rich in quartz. That nugget of quartz is noticeable in the texture, length, fineness, elegance and the floral element of the wine."

bright, ruby Grenache with wild herb, flower and crunchy red fruit flavors. Sharp tannins add structure to this full-bodied wine.

Specifications

Appellation	D.O. Vinos de Madrid
Wine Type	Red
Varietals	100% Garnacha
Age of Vines	Between 50 and 70 years old
Agricultural Practices	Biodynamic
Soil type	White granite, brown granite and pink granite with some quartz crystals.
Vinification	Hand-harvested in 12kg crates then transported to the winery for a 24-hour cold pre-fermentative maceration. Fermented with natural yeast in 33-hectolitre open-topped, French oak vats with regular pigeage and foot-treading. 12 months in used 500-litre French oak barrels and 30-hectolitre foudres. This wine has not undergone stabilization, clarification, or filtration processes.
Production	900 (9-liter cases)
Pairings	Turkey Sandwich !

Codes, Weights and Measures

UPC	
Units/Case	0
Unit Size	0
Container	
SRP	$ USD 0