



PHILOSOPHY

The Oveja Series is a “dynamic” range of limited releases. Under these labels we bottle single fermentation tanks that are the result of our work and experiments in the vineyard. The varieties and quantities bottled will vary from year to year, but we promise that all wines bottled under the Oveja labels are interesting and fun and show the potential of our area and grape varieties. The sheep on the labels represent not only our region and heritage, but are also a symbol of our honest approach to winemaking.

TASTING NOTES

This orange wine was produced from aromatic grapes stemming from high-altitude organic vineyards in Central Castile. Grapes were harvested by machine and brought immediately to our estate-of-the-art winery in Uclés for destalking and crushing before wine was sent to stainless steel vats for maceration in contact with its skins. Maceration lasted for for months and 1 day, with minimal intervention of sulphur dioxide, with the aim to extract colour and tannins. This orange wines resulted in 2925 bottles of bright gold-amber colour, intensely aromatic in the nose, displaying intriguing aromas of ripe stone fruit with a pungent note of grapefruit and of ripe apples, typical from the maceration process. Medium-bodied and fresh on the palate, it shows a beautiful, tannic structure, which converts it into a highly versatile food wine to play with all sorts of dishes.

TECHNICAL INFORMATION

Vintage: 2019
Grapes Varieties: Gewurztraminer & Dry Muscat
Alcohol: 11.75 % vol. /alc.
Residual Sugars: < 1,20 g/L
Total Acidity: 5,48 g/L
PH: 3,37
Limited Volume: 12.586 bottles
Vegan