

FIELD BLEND TRADICIÓN | 2022

The personality of the old vineyard of Tierra del Vino

Technical data

D.O.: Tierra del Vino de Zamora

Varieties: 65% Tempranillo; 30% white varieties as Doña Blanca, Palomino or Godello; 5% Garnacha and Garnacha Tintorera

Production: 3.000 bottles 0,75l

Alcohol: 14,5% vol.

Acidity: 5,8 g/L (tartaric acid)

Residual sugar: 1,0 g/L

pH: 3,70



Winemaking

Wine ageing: 6 months in French oak used barrels.

Process: With this wine, we aim to replicate the historical and traditional elaborations from Tierra del Vino in Zamora. As it was done in the past, we manually harvest all the grapes from the old vineyard all together, red and white varieties. We vat in a press the whole bunches without destemming them and we tread them for five days until the spontaneous fermentation takes place, a moment in which we press and we put them in used barrels for alcoholic fermentation.



Tasting notes

Very complex nose dominated by raspberries, white fruit and grass aromas. In the mouth it is electric, fresh and with great complexity. A trip back to a time when wine was enjoyed in a different way.



Vineyards

Soils: Clay soils

Alt. over sea level: 800 meters

Average age: 80-100 years old vines

Climate: Continental, with very cold winters and hot summers

