

# Bodega de las Estrellas

Wine Name: Blanco  
Varietal: Airen, Macabeo  
Denomination: Vino Blanco  
Country: Spain  
Region: [Valdepeñas](#), Castilla y Leon  
Vine Age: Airen: very old, Macabeo: young vines  
Farming: ICEA Certified Biodynamic  
Elevation: 700m  
Soil Type(s): Limestone & Marl  
Founded: 1906



For enologos Karina & Dionisio, protecting the earth, plants, animals, and people who live in and around Valdepenas is tantamount to their farming and winemaking practices. By never using any pesticides, herbicides in the vineyards, they ensure that biodiversity flourishes and no harm or pollutants come to their ecosystem. In addition, they let their wine spontaneously ferment, never filter or fine, and add only trace amounts of natural sulfur to the wine for preservation.

Since the 19<sup>th</sup> century, the family and its predecessors have been using the same, locally made amphora that are up to 5,000 liters in size. They see using these as an ingredient to the wine. Constant capillarity and microoxygenation from the amphorae allows the wines to erase herbaceous and astringent notes, resulting in ripe fruit flavors. The high thermostable capacity of the clay facilitates a slow fermentation process.

After fermentation, the wine spends three months in amphora before bottling. The wine is spontaneously fermented, unfined, unfiltered, with a small amount of sulfur addition only at bottling.

## Agriculture & Vinification

### Blanco

- Hand-picked & hand-sorted
- Macerated for 24 hours, co-fermented
- Spontaneous fermentation in amphora
- Aged 3 mos in amphora

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