

Bodega de las Estrellas

Wine Name: Tinto

Varietal: Tempranillo

Denomination: Vino Tinto

Country: Spain

Region: [Valdepeñas](#), Castilla y Leon

Vine Age: very old

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 19th 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

Tinto

- Hand-picked & hand-sorted
- Spontaneous fermentation in amphora
- Aged 3 mos in amphora

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