

## M. A. Alonso Etayo

Country: Spain

Region: Rioja Baja

Grape(s): Tempranillo

Producer: Martin Alonso

Founded: 1992

Farming: No-Till/Organic/Biodynamic

Website: <http://www.vinailusion.es/>



### 2020 M. A. Alonso Etayo “Prana” Semi-Carbonic Tempranillo

Martín Alonso is a son of the Mediterranean hills of Rioja and always wanted to be a farmer. He and his partner Gloria Plaza Medina founded their mixed farm by planting grape vines, fruit and olive trees in 1992. From the beginning, they embraced the teachings of Masanobu Fukuoka, the pioneer of “do-nothing” natural farming and the author of the “The One Straw Revolution.” They do not plow their 5 hectares of vines, preferring to plant cover crops beneath the rows, and are certified organic. The finca also incorporates elements of biodynamics; they fight against monoculture with fruit trees and with the help of solar and wind power to make one of the very few certified organic vino de cosechero in Rioja.

Martín and Gloria’s vineyards sit on limestone (with iron & clay) soils in the foothills of Mount Isasa, one of the highest elevations in the Rioja Baja subzone, near the city of Calahorra.

The 2020 Prana is made by carbonically macerating 50% of the Tempranillo grapes in a carbon rich environment. After about 3 weeks of whole cluster carbonic maceration, the juice is combined with the non-carbonic grapes. They remain together in stainless steel for about 8 months. Martin uses only native yeast fermentation, and adds no chemicals or and limited SO<sub>2</sub> to his wine. Prana is “un vino sin maquillaje,” or a wine without makeup. A wine of freshness, sheer drinkability, and mouthwatering minerality. A perfect Rioja to drink on its own or to pair with pizza, embutidos, grilled and roasted meats. Break out the porrón!

#### VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- 50% of the grapes are de-stemmed, 50% whole cluster carbonic maceration • Wine is fermented with indigenous yeasts
- Wine ages underground in stainless steel tank for 8 months

**TASTING NOTES:** Lighter medium-bodied, dry. "Aromatic, citrus, mountain herbs, minerals, balanced, elegant tannins, easy drinking and satisfying." **Producer Notes.** Pair with chorizo, roasted or grilled meats, and Manchego cheese.