

THE WINE LOVE

Country: Spain

Region: La Rioja Alta

Grape(s): Viura

Producer: Gonzalo Gonzalo &

Mar Mota

Founded: 2003

Farming: Organic/Biodynamic

Website: www.thewinelove.com



2019 The Wine Love “Gran Cerdo” Viura

Sometimes the name describes it all perfectly. The Wine Love is the aptly named project headed by the two free-spirits, Gonzalo Gonzalo and Mar Mota. Gonzalo Gonzalo was born in Logroño, the capital city of La Rioja, Spain. His family's vineyards, where he spent a great deal of his childhood, are just west of there in the town of Fuenmayor. He says that he was raised among the grapevines there. After finishing university, where he studied biology and oenology, he was able to travel and come in contact with a number of smaller winemakers in France and Italy, where he learned about new grape varieties and methods of production. Upon returning to Spain, Gonzalo Gonzalo worked as a winemaker in a large, industrial winery briefly before leaving it in 2003 to pursue his personal desire to create natural wines.

Mar Cambero Azcárat, or simply Mar Mota, hails from a family of artisan barrel makers and studied oenology and chemistry at the University of La Rioja. She has been described as, “A lover of fine wines both elegant and subtle, but an enemy of forced reactions and reverse osmosis” and she is a firm believer in the positive merits of biodynamics. It should also be mentioned that she is the designer of these wonderful labels.

The Gran Cerdo blanco is a blend of 95% Viura along with a 5% mix of grapes such as Muscat, Tempranillo Blanco, Riesling, Petit & Gros Manseng, Sauvignon Blanc and Verdejo. It is made from Biodynamic and organic grapes that are manipulated as little as possible in the cellar. The name “Gran Cerdo” is a nod to the banks, the “Big Pigs,” who denied Gonzalo a loan when he first started making wine.

VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- The wine is unfinned and unfiltered
- Wine ages underground in cement tank for 1 year
- Addition of <5 grams free sulfur at bottling
- 12.5% ABV, <1g/L

TASTING NOTES: Pale colour, very fresh with good acidity, like a crisp green apple from the Viura. The slightly floral nose comes from the myriad of experimental white varieties in the blend.