



Alc: 13.5%

PH: 3.6

TA: 5,14 g/l

RS: 1 g/l

Sulfur: 5 mg/L

Soil: sandy fossil dunes

Altitude: 0m

Vineyard Age: 65

Production Size: 208 cases

Pairing: Egg Yolk Based Pasta,
Saffron, Paella, Pumpkin,
Squash, Molé, Fried Chicken
Cuisines: Italian, Spanish,
Vegetarian, Mexican, American

Pinomar 2019

Rodriguez de Vera Vineyard Collectors

Winemaker: Pepe Rodrigues de Vera **Region:** Alicante, Spain

Grapes: Merseguera (95%), Moscatel (5%)

Profile: On the nose, the wine has a ripe Meyer lemon aroma enhanced by fresh herbs and a bit of balsamic. On the palate it is a dry wine with moderate acidity, medium body, and is marked by the presence of elevated tannins that give the wine structure. In flavor it has a elevated intensity with citric nuances, ripe white fruit and an extended finish marked by a pleasant tannic sensation.

Grape Growing: The challenge at Sopla levante is to bring the simplicity of an unknown variety or a spectacularly unique terroir to the maximum expression. That is why the philosophy in this producing micro-lots of each of our sites in a natural way, or at least with minimal intervention. They do not add sulfites and use indigenous yeasts from within the vineyard itself. They foot trod a small amount of grapes onsite that later transfers to the winery to start the fermentation process of that plot. The wines are 100% dry farmed and own rooted. Harvest took place in the second half of August.

Winemaking: The wine was fermented with indigenous yeasts from the vineyard itself. It spent 3 months in contact with skins, and a total of 8 months maturing in clay tinajas (basically, smaller amphorae).

More About the Wine: Pinomar is a wine made with yeasts influenced by the warm Mediterranean on shore winds. The use of Merseguera adds to the intriguing aromas of riper citrus to the wine. It is not a common occurrence to see orange wines from this corner of Spain in the US, but the trend is definitely growing within Spain itself.