

CLANDESTINO

de menade

NATURAL TEMPRANILLO

100% Tempranillo / Farmed organically and from low yield bush vines that are roughly 90 years old.
Made only in truly choice vintages.



Harvesting

By hand.

Fermentation

Maceration and alcoholic fermentation are effected in small stainless steel tanks: a process that takes between 12 and 25 days. Subsequent malolactic fermentation is spontaneous – ie. neither forced nor encouraged – on the basis of naturally occurring yeasts and bacteria. We do indulge in a little, gentle cap-plunging/punching but not much as we're not fans of over-extraction and this is a robust and very savoury grape variety.

Stabilization

We neither clarify nor filter. The wine is simply left to settle and decant naturally. No sulphur is employed.

TASTING NOTES

Colour

Intense purple with elements of violet.

Nose

An abundance of black fruit, in particular blackcurrants. With aeration, multiple notes of different red fruits emerge too.

Flavour

Fresh and imposing with a rich, ripe core of immediate black fruit but a nice overlay of red fruit and an alluring subtext of dried fruits – in particular dates. Big but rounded and with balance, its tannins are friendly. Long too, with an attractive mineral tang.



14,5% Vol.



75cl



14 °C

	FORMAT/CLOSURE	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE	Diam	1,25	30	7,5	–	8437008963617
CASE	x6	7,5	31	16	23,5	8437008963600
PALLET	Europallet/125	937,5	–	–	–	–
	PALLET LAYOUT					
	TOTAL CASES	TOTAL LAYERS	TOTAL CASES/LAYER			
	125	5	25			