



JUAN CARLOS SANCHA

'Ad Libitum'

VINTAGE: 2018

GRAPE(S): Monastel de Rioja

COUNTRY: Spain

APPELLATION: Rioja DOCa, Rioja Alta

VINEYARD: Single Vineyard in the Najerilla Valley.

SUGAR: 1.2 g/L

ACIDITY: pH 3.48

ALCOHOL: 13.92%

STYLE: Rich and savory

FOOD PAIRINGS: Barbecued meats and vegetables, stuffed pastas, chili, rich tomato dishes and sauces,

THE DOMAINE: Situated in the Najerilla Valley in the Rioja Alta, Bodega Juan Carlos Sancha spreads over 5ha of some of the highest elevated and cool locations around. These densely planted vineyards cause the vines to stress, therefore producing fewer grapes and resulting in some of the finest expressions of Rioja. Modern and elegant, these high quality wines are all organic. Juan Carlos, a pioneer in the organic world and professor of enology at the University of Rioja, along with his colleague discovered and rescued and from extinction 3 minor indigenous grape varieties, Tempranillo Blanco, Maturana Tinta and Maturana Blanca. Juan Carlos and his Bodega are the first Rioja winery to make commercial wine from these lost grapes. 'Ad Libitum'- from the Latin phrase to do as you wish.

VITICULTURE AND VINIFICATION: Vegan and organic. Vineyard planted in 1997 at a height of 565 meters above sea level on terraces hanging in the Najerilla Valley, with clay-calcareous soils with boulders, with high iron content. Manual harvest in 15 kg boxes during the second week of October. 5,000 kg per hectare are obtained from these vineyards. After destemming the grapes are aged in new 500-liter French Tronçais oak barrels where they carry out alcoholic fermentation, malolactic fermentation and aging for 11 months.

VINTAGE DETAILS: A complex year with a marked Atlantic influence and challenging growing season. A wet, cold and humid Spring delayed bud break and rain during flowering led to outbreaks of mildew in some vineyards. Early summer also saw rain with much hotter, sunny weather following in August allowing the vines to catch up. Ripening continued gradually with cooler weather than usual in September which favoured good balance in the fruit but resulted in a long harvest. The harvest was more generous than 2017 while wine styles are said to be fresher and alcohol levels are generally a little lower than recent years reflecting the cooler year.

TASTING NOTE: Not your typical Rioja, bright berry fruit, savory herbs, tomato leaf and pine nuts. Seamless oak silky tannins and great acidity. Rich and classy.

PERSONAL NOTES: