



VINOS MALAPARTE
BODEGAS DE FRUTOS MARIN S.L.
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CUELLAR-SEGOVIA-SPAIN

Montón de Piñas 2021

GRAPE VARIETY: 100% Tempranillo

PRODUCTION'S AREA: Segovia (Castilla y León)

VINEYARD: 5.5 Ha.



EXPOSITION AND ALTITUDE: 900 m above the sea level. The vineyard has been planted in 1988 in the middle of a pine forest.

Our climate presents a huge temperature's excursion between night and day allowing a slow maturation of our wines.

SOIL: siliceous sandstones and limestone rock. We don't use pesticides, herbicides, etc. and in the cellar we elaborate our artisanal wines avoiding invasive practices.

TRAINING SYSTEM: double cordon

DENSITY: 3.500 dry farmed vines per hectare **YIELDS:** 3.500kg/ha

HARVEST: Mid October, hand harvested. Grapes are in carried to the cellar with plastic bins.

VINIFICATION: Total grapes' destemming. 14 hours long skin contact. Indigenous yeast only. Barrique fermentation with lees stirring.

Not stabilized, unfined (suitable for vegans) and unfiltered. Therefore the wine can throw some sediments.

AGEING PROCESS: 4 months in used barriques 225 - 300 L (no new barriques!)

ALCOHOOL BY THE VOLUME: 13% **BOTTLES PRODUCED:** 1.000 units (750ml)
Bottled: May 15, 2022

Malaparte is a family managed estate and attends the main national and international natural wine fairs, including RAW. Overall the production is around 25.000 bottles per year. The first harvest goes back to 2007.