

Candea Tinto



Candea, meaning “simplicity” or “purity,” is the newest entry level offering from Jose Luis Mateo. Initially conceived as a “declassified” set of blends as a use for extra fruit, Candea is an ongoing project unto itself for Jose Luis. The goal behind these wines is to offer a clear picture of the special terroir of Monterrei as only Jose Luis can – but at a price point that is approachable for a wide array of wine lovers, from the casual every day drinker to the serious oenophile. As proprietor of Quinta da Muradella, Jose Luis has been singlehandedly responsible for the codification and ascent of Monterrei, bringing it from an area best known for bulk production to one of the epicenters of fine wine production in Galicia. It is his dream and his tribute to his home that drives the ethos of his wines – indigenous varietals, minimal interventionist winemaking, and exalting terroir over all else. It is this drive that has catapulted Jose Luis into international recognition as one of Spain’s finest growers and winemakers. His wines are a beacon for those who seek clear evocation of place and an unadulterated look at this very singular terroir

WHAT MAKES THIS WINE UNIQUE?: This is a wine crafted entirely from indigenous varieties, in the warmest and driest appellation of Galicia. With minimal intervention, Jose Luis Mateo showcases this unique terroir, highlighting the freshness and minerality of Monterrei.

RATING HISTORY: 2016 91+WA; 2015 92 W&S, 15 90 WA and W&S "Year's Best Galician Wines" and "Best Buy" 2017-August Issue



GRAPE: 25% Mencia, 25% Bastardo, 25% Garnacha Tintorera, 25% Arauxa (Tempranillo). Vines planted from 1997 - 2002. Tended in clay and river stones soil at 420 m (1,378 ft) elevation.

PAIRING SUGGESTIONS: The minerality and freshness of Candea Tinto make it a versatile pair. Grilled salmon, roasted poultry and charcuterie are all right in the wheelhouse for this savory, red-fruited wine.

VINIFICATION AND AGEING: 30 day maceration. Fermented and aged in stainless steel. Spontaneous wild yeast fermentation.

PRODUCTION: 555 cases

LOCATION, SOIL, CLIMATE: The vineyards are located in Zone 1, toward the interior of Galicia, by the Portuguese border. The soil is clay and river rock, owing to proximity to the Tamega River. Monterrei is the DO within Galicia that is furthest from the Atlantic Ocean. The climate is Atlantic (cold and wet) with a Continental influence (hot and dry summers with cold winters). Average yearly rainfall for Monterrei is 23 inches.

TASTING NOTES Bright garnet. On the nose, sour cherry and cranberry yield to candied violet, iron and a note of gaminess. On the palate, medium bodied and light on its feet. Bright red cherry and raspberry fruit with impressive concentration and clarity, leading to a savory finish of white pepper and wet stone.

ALCOHOL CONTENT: 12.0%

UPC CODE: 8437015799254



Jose Luis Mateo