

## Muradella Blanco



The two Muradella wines (Blanco and Tinto) of Jose Luis represent an effort to capture the high elevation identity of the mountains of Monterrei. Both wines exhibit an elegance that is difficult to find among the wines tended in the lower valley of Monterrei. The wines from the mountains are exposed to cooler night temperatures making for fresher, brighter wines that possess less alcohol. The quartz soil translates into wines that possess more flavor definition. These elegant wines are extremely fine and precise! Jose Luis is fastly becoming one of the most respected growers in Spain. On a recent article about Quinta da Muradella published by Jancis Robinson, she wrote: “Although it is fascinating to taste wines from these relatively obscure varieties, what shines here is 'the soul of Monterrei' and the deft, light-handed winemaking of a skillful and intuitive winemaker.”

**WHAT MAKES THIS WINE UNIQUE?:** Organically farmed head pruned vines, tended in Quartz soil in the high elevation mountains of Monterrei.

**RATING HISTORY:** 2016 95+WA; 2015 95WA; 2015 93JS; 2015 94VM; 2012 94WA; 2012 93WS, 2012 92 WE; 2010 94WA; 2009 93IWC; 2008 93IWC

**GRAPE:** 100% Treixadura. Organically grown vines planted from 1945 -1997. Tended in clay soil from 460 m ( 1,509ft) elevation.

**PAIRING SUGGESTIONS:** This wine has a freshness and acidity that make it a great match with shellfish, deep sea fish, and chicken dishes prepared with Spanish, Latin and Pan-Asian spices. This wine's easy drinking nature also makes it a natural for casual tapas, small plates and sipping on its own.

**VINIFICATION AND AGEING:** 50% whole cluster, 50% whole berry with no stems are put into cold Maceration for 48 hours in stainless steel tanks. Once fermentation is half way done with its indigenous yeast, the wine is transferred to 3 year old 600 Lit barrels of French oak in order to finish the fermentation. After 8 -10 months in the barrel the wine is naturally decanted into stainless steel tanks where it stays for 12 months before it is bottled without filtration.

**PRODUCTION:** 200 cases (6 pack)

**LOCATION, SOIL, CLIMATE:** The winery's vineyards are located in Zone 1 within the region of Monterrei, towards the interior of Galicia, close to the Portuguese border. The soils are quartz and clay. The climate is Atlantic with a Continental influence. Monterrei is one of the Galician appellations furthest from the Atlantic Ocean. This inland Continental setting brings a drier and warmer climate than western Galician regions. Here, there's an average 23 inches of yearly rainfall and closer to the water in Rias Baixas the average is 93 inches.

**TASTING NOTES** Light yellow. Deeply pitched aromas of peach pit, melon, honey and chamomile, with ginger and anise topnotes. Fleshy, palate-coating pear skin, pit fruit and citrus pith flavors show impressive energy and focus, with zesty minerality adding lift. Closes on a refreshingly bitter note, with excellent focus and lingering floral and licorice notes.

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 8437013189491



Jose Luis Mateo