MELEA ORGANIC
VERDEJO & SAUVIGNON BLANC 2019

**Technical data**

**Appellation**
VdT Castilla

**Vineyards**
Fruit comes from organically certified, traditionally managed, dry-farmed vines in the Cuenca area of La Mancha. The vineyards were planted in 1999 and are at an altitude of 660m with sandy-clay soils, low in organic matter and high in chalk and limestone. This suppresses yields to just 3kg per plant, giving greater quality grapes. The extreme continental climate means there is a high diurnal temperature range conserving acidity and increasing aromatic intensity. The lack of rainfall reduces the risk of fungal diseases.

**Varietals**
Verdejo and Sauvignon Blanc

**Winery**
The family winery is located in Alicante and is a leader in the production of high quality, organic wines. They are IFS certified and produce wines with organic and vegan certification.

**Winemaking**
Grapes were harvested after the second half of September, later than average to ensure full ripeness. Fermented at a controlled temperature of 15°C with clean musts. Vegan-friendly products were used for clarification and fining.

**Winemaker’s notes**

- **Colour**
Pale lemon-yellow with hints of green.

- **Nose**
Intense aromas of pineapple, green grass, white flowers and a flinty touch.

- **Palate**
Dry and refreshing on the palate with a long citrusy finish with concentrated flavours.

**Analysis**

- **Alcohol**
12% volume

**Awards**

Gold – Gillbert & Gaillard 2019 (2018 vintage)
**MELEA ORGANIC**

**TEMPRANILLO 2018**

**Appellation**
VDIT Castilla

**Vineyards**
Fruit comes from organically certified, bush-trained, dry-farmed vines in the Cuenca area of La Mancha. The vineyards were planted in 1999 and are at an altitude of 660m with sandy-clay soils, low in organic matter and high in chalk and limestone. This suppresses yields to just 3-4kg per plant, giving greater quality grapes and red wines with the structure to age well. The extreme continental climate means there is a high diurnal temperature range conserving freshness and increasing aromatic intensity. The lack of rainfall reduces the risk of fungal diseases.

**Varietals**
Tempranillo

**Winery**
The family winery is located in Alicante and is a leader in the production of high quality, organic wines. It is IFS certified and produces wines with organic and vegan certification.

**Winemaking**
Fermented with native yeasts, the wine underwent malolactic fermentation in tank. Vegan-friendly products were used for clarification and fining.

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**Technical data**

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<th>Appellation</th>
<th>VdIT Castilla</th>
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**Winemaker’s notes**

<table>
<thead>
<tr>
<th>Colour</th>
<th>Deep purple with ruby highlights.</th>
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<tbody>
<tr>
<td>Nose</td>
<td>Aromas of black cherries, blueberries, cocoa and a hint of black olives.</td>
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<tr>
<td>Palate</td>
<td>Concentrated black fruit on the palate with notes of liquorice and a silky texture.</td>
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</tbody>
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**Analysis**

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<tr>
<th>Alcohol</th>
<th>13.5% volume</th>
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**Awards**

Gold – Gillbert & Gaillard 2019