



Bodegas Altolandon, Mil Historias Malbec, Manchuela, Spain, 2022

Producer Profile

Owner & winemaker, Rosalia Molina, makes organic wines in one of Spain's highest altitude wineries. Her mission is to make wines that express the typicity of DO Manchuela: the vineyard, the altitude and the varieties planted.

This is a climate on the edge of what is possible: at 1,100 metres above sea level, the grapes experience a large diurnal range that encourages even ripening and helps to retain natural acidity. Rosalia's vineyards are certified organic, she uses only natural fertilisers, promoting biodiversity by welcoming chickens, sheep and pigs from local farms to roam the vineyards freely. Grapes are hand harvested and vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in clay amphora and some in French oak to give texture and complexity.

Viticulture

The 20 year old vineyard for this Malbec faces north-south, at about 11 metres surrounded by mountains but on a flat plain. The vineyards are farmed organically, sustainably and biodynamically with vines cordon trained and spur pruned.

Winemaking

Never harvested before the 12th October and always by hand. The colour is extracted in 6000 litre inox tank. Skin contact for 2 to 3 weeks at a controlled temperature before an alcoholic fermentation which is spontaneous, with gentle pumping over for 5 weeks. Pressed directly to 3rd use, 225 Litre French oak barrels, where the malolactic fermentation takes place, also in a natural and spontaneous way for about 4 months. Aged for 4 months in 50% oak barrel and 50% in clay amphoras. Stabilisation is also natural and during the coldest months, temperatures can go to minus 15° C.

Tasting Note

Bright ruby to dark purple in colour, it promises plenty of power. The nose is complex with powerful aromas of blackberry and blueberry with, rose, rosemary, violets and floral notes as well as a hint of spice. The palate is nicely concentrated and with fine tannins. The flavours of blueberry, plum and blackberry are big, with hints of bittersweet cocoa and a subtle stimulating flavour of mint and violet, dark cherry, blackberry, red plum, earth, espresso, tobacco, dark chocolate, black pepper, black tea, violet. Very complex.

Food Matching

Lamb is probably the best match. But aromatic meat dishes such as Thai beef or Cuban pork are good too.

Awards



Product code: 2195

Technical Details

Varieties:

ABV: 13.5%

Oak Ageing

Malbec 100%



Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Time: 4 Months

Type: French Oak

% wine oaked: 50

% new oak: None

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