



HARVEST DATE: October 2014

BOTTLING DATE: January 2017

SUGAR CONTENT AT HARVEST DATE: 240 gr/l **LAUNCHED:** June 2018

ALCOHOL CONTENT: 14 %

PRODUCTION: 7.000 bottles

2014

A warm spring, early bud break, and rapid bud growth heralded an early harvest.

Flowering and fruit set also occurred early, accompanied by warm temperatures. Soon, the first grapes begin to undergo veraison, two weeks early, in mid-July.

Summer couldn't have been better: mild, even cool temperatures, spectacular dews that helped provide the vines with water.

With these fantastic weather conditions, our Mencias ripened slowly, which promotes balance between sugar, phenolic maturity and aromatic maturity.

GRAPE VARIETY

Garnacha Tintorera 100%

VITICULTURE

La Prohibición wine comes from centuries-old Garnacha Tintorera vines planted on steep hills whose soil's vocation is to grow good wine.

From grapevines shaped in the traditional gobelet, or head training system and planted in high density concentration that require manual intervention. In these vineyards each grapevine is an individual whose life the wine grower-sur-geon can lengthen or shorten with his knowledge.

Treating the land and the soil with respect is essential. These vineyards are not cultivated or contaminated with herbicides. We let the native flora colonize the soil spontaneously and we control it by manual scything. Finally, we look for that magic moment, the "sazón", or the perfect instant of ripeness that will express the attributes of the vintage and the telluric secrets of the land.

VINIFICATION

The grapes arrive at the winery in small 12 kilo boxes. Bunch by bunch they are selected at the sorting table and crushed without destemming. Winemaking takes place in small, open tanks with light cap plunging and must siphoning during fermentation. This year the fermentation process lasted 12 days at 24-25 °C degrees in order to preserve all the varietal aromas. It was left 15 more days to macerate, was bled and rested for two more weeks in the tank before it was taken to new French oak barrels each having 600 liters of holding capacity for aging. Malolactic fermentation begins, inside the same barrel, at the end of the spring by the arrival of good weather and favored by rising temperatures at the beginning of June of 2015 and was completed at the end of that same month. Still there is a long ageing period ahead in the barrel. For 24 months the wine has been resting in the dark and cool cellar not disturbed by any racking operation. After this period the wine is bottled unfiltered.

TASTING NOTES

Fragrant, the fruit seduces the nose with black cherry aromas laced with violets against the woody background of the oak. Chinese ink, hints of grass and spices. In the mouth it is balanced, fresh and lively.

WINEMAKER COMMENTS

La Prohibición is a wine with its own personality, where the Garnacha Tintorera grape is expressed with a marked Atlantic character, awakening strong sensations.

Its high acidity, the backbone of this wine, will allow us to enjoy it through the years without a trace of evolution, keeping its fruitiness and freshness intact.

FOOD PAIRING

Its characteristic acidity can be a stalwart companion when matched with traditionally heavy and fatty meals like "cocido", a garbanzo pottage. Its tannins are a good match for proteins, particularly unadorned red meats and fatty blue fish dishes like tuna stewed in onions with green bell peppers and raw sheep or blue cheeses.