



# NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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## SPARTICO – (NSA) NO SULFITES ADDED ORGANIC SPANISH TEMPRANILLO

**Winemakers:** MED-WINES (Bodegas Irazzo Fields)  
**Appellation:** D.O. Utiel Requena (Valencia)  
**Varietal:** 100% Tempranillo – Made with Organically grown grapes

**Production area:** All of the production is obtained from the Estate FINCA CAÑADA HONDA. The production area includes lime soils which are ideal for obtaining colorful wines. Also the sand textures of these lime soils benefit the ripening of the grapes. The vineyard is situated 800 – 850 meters above sea level with an N / SE orientation resulting in maximum sunlight exposure.

**Training System:** The vines are guided by the Gullot doble system, although the vines are not held. This system enhances the airing of the vines, avoids the emergence of cliptogamic diseases. Also, a shading cover of the vegetation avoids the direct impact of the sun on the vines.

**Vinification:** The main difference between a wine created with or without sulfites is the special attention that is paid in the vineyard as well as in the cellars to avoiding grape contamination. Sulfur is used in winemaking as the main antiseptic, preventing the grapes and wine from suffering the attacks of bacteria which could negatively affect or damage the wine completely.

The wine making process without the use of sulfur means that the hygienic conditions have to be extreme during harvest season. The grapes are harvested solely by hand in small crates. Every effort is made to avoid breakage and bacteria attacks. The wine deposits are filled very briefly so as not to delay the delicate fermentation process.

All elements that come in contact with this no sulfite added wine are subject to the most extreme hygienically conditions.

**Analytical data:** 12.5% alc./ vol.

**Ageing:** No oak ageing - Best when consumed young.

**Tasting Notes Tasting.com:** Deep garnet violet black color. Very smoky, salty nut and singed berry pie crust aromas follow through on a soft entry to a fruity medium body with sugared berry sweetness and tartness and a crisp, melon, tarry mineral and firm powdery tannin finish. Needs fatty meats, or give this a few years.

### Notes:

Only Indigenous Yeasts used. Suitable for Vegans  
Wine made from USDA National Organic Program Certified Grapes. Certified by ECOCERT - Spain



WINE ENTHUSIAST MAGAZINE

RATED: **85 points**

(Buying Guide Recommendation)



THE TASTING PANEL MAGAZINE

RATED: **88 points**



**WINNER**

2011 NextGen Wine Competition for Millennial Wine Drinkers

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