



LA ZAFRA
MONVAL 2018

ORIGIN

Monóver, Alicante, Valencia.

VARIETIES

80% Monastrell and 20% Valencí Negre (an old, nearly extinct variety native to the area that had often been grown as a table grape).

VINEYARD

The Monastrell is from a single parcel of Mar and Ignacio's oldest vines, while the Valencí Negre comes from the one remaining plot in the area that belongs to one of their neighbors. They have been working to recuperate this plot of 70+-year-old vines for the past few years. Both plots are bush-trained and planted on rocky limestone soils.

VINIFICATION METHOD

The grapes were destemmed fermented in 300L stainless steel tanks and macerated on their skins for 6 days. After fermentation finished, the wine was racked into a used French oak barrel to rest for six months. Bottled without fining, filtering, or sulfur addition.

PRODUCER PROFILE

La Zafra's story begins in 2016 with Mar Cabanes and her partner Ignacio Mancebo returning to her ancestral home in Monóver, Alicante. Her family had farmed Monastrell in these highland vineyards inland from Valencia for generations, selling grapes and making wine to drink at home, and Mar and Ignacio saw an opportunity to put their backgrounds in organic agriculture into practice. They took over about two hectares of vineyards from Mar's uncle and started building a small winery. They work the vineyards organically and make low-intervention wines without sulfur or other additions in their small cellar. Their vision extends beyond wine: in 2020, they harvested their first organic saffron from crocus beds that they planted in 2019. The tiny winery and farm's motto is "Vinos hechos con cariño" – "wines made with love," and you can feel Mar and Ignacio's passion in their wines.