



LA ZAFRA TINTO NU 2019

ORIGIN

Monóver, Alicante, Valencia.

VARIETIES

100% Monastrell.

VINEYARD

From a mix of old and young vines in a few different parcels, all planted on rocky limestone soils and bush trained.

VINIFICATION METHOD

The grapes were destemmed and fermented in small stainless-steel tank with 10 days of maceration on their skins. Bottled without fining, filtering, or sulfur addition.

PROPERTIES

Alcohol: 13%

Bottles Produced: 1600

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.