José Pastor Selections

Grower *Fabio Bartolomei*

Locality(s) *Carabaña &*
          Morata de Tajuña

Climate *Continental*

Grape(s) *Airén*

Soil(s) *Calcareous, Clay*

Elevation *650 meters*

Vine Age *40-60 years old*

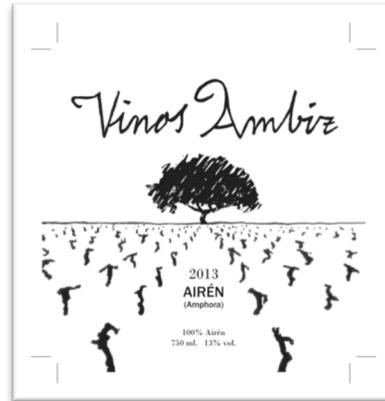**Farming** *Practicing Organic*

Pruning *En Vaso (Gobelet)*

Production *120 – 12 pack cases*

Suggested Retail *$18*

Vinos Ambiz
Airén 2013

- Fabio Bartolomei is a transplant to Madrid by way of his native Italy and then Scotland. He started his project **Vinos Ambiz** to produce additive-free wines from native grapes with the purest, most ecological methods possible. That means farming and sourcing only organically farmed grapes, working with no cultured yeasts, minimal to no sulfur, no enzymes, no sugar, no acid, no colorants, water, bacteria, thickeners, etc. - just juice from healthy grapes and careful observation in the vineyard and in the winery.

- This cuvee -made from pure Airén grapes- comes from two vineyards, both located southeast of Madrid at roughly 650 meters elevation. Fabio has farmed his estate vineyard located in the village of **Carabaña** for the past 11 years. In the 2013 vintage, to round out the cuvee, he bought a small amount of grapes from another grower farming organically in the nearby **Morata de Tajuña**.

- The grape **Airén** might be foreign to your ears, but it is actually the most widely planted grape in the world, making up some 26% of Spain's vineyard land. Native to Castilla-La Mancha, Airén has been primarily exploited for bulk wine production, with much of the finished juice distilled as Spanish Brandy. Through Fabio's non-interventionist approaches in the vineyard and in the winery, he has yielded an Airén with utmost complexity, purity, and drinkability.

- **Vinification:** *Fermented and raised in clay amphora with no additives, racking, fining, or filtration.*

- **Character**: *Fresh, subtle, citrus, spice, mineral, rainwater, stone; Medium bodied, very lively, and supremely drinkable.*

- **Gastronomy:** *Sheep Cheeses, Cured Meats, Fresh Water Fish, Fowl, Pork*