



José Pastor Selections

Grower Fabio Bartolomei

Locality El Tiemblo

Climate Continental

Grape(s) Chelva

Soil(s) Sand, Granite

Elevation 800 meters

Vine Age 50 years old

Farming Practicing Organic

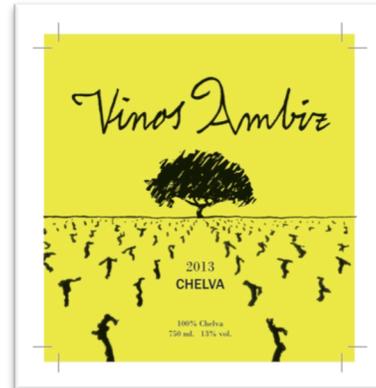
Pruning En Vaso (Gobelet)

Production 90 – 6 pack cases

Suggested Retail \$28

Vinos Ambiz

Chelva 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.
- Fabio took over an old abandoned cooperative in the town of **El Tiemblo**, located an hour west of Madrid in the **Sierra de Gredos**. Here in the Gredos mountains, there are many old plantings of Garnacha, Albillo Real, Chelva, amongst other grapes. The soils are distinctly sandy and granitic with the vineyards planted at quite high elevations. This gives highly aromatic wines with excellent acidity and structure.
- **Chelva** is a grape native to southwestern Spain and is mostly grown in Extremadura, but can also be found in Andalucía, Castilla-La Mancha, and Castilla y León. Unique for its ability to make tasty table grapes as well as light-bodied, delicate white wines, this is a unique cuvee, as a portion of the grapes were laid out to dry in the sun to increase sugar content, and part of the cuvee was made with skin contact, not to mention this is our first ever Chelva that we have tasted! And probably you too!
- **Vinification:** *Fermented with wild yeasts in steel vat; Raised in vat with one racking; Nothing added or taken away*
- **Character:** *Fresh, citrusy, saline, delicate; Light to medium bodied, salty, lively, easy drinking, good length*
- **Gastronomy:** *Bacalao, Sheep Cheese, Light Foods, Vegetarian Dishes*