



José Pastor Selections

Grower Fabio Bartolomei

Locality Sierra de Gredos

Climate Continental

Grape(s) Garnacha

Soil(s) Sand and Granite

Elevation 600-700 meters

Vine Age 30-70 years old

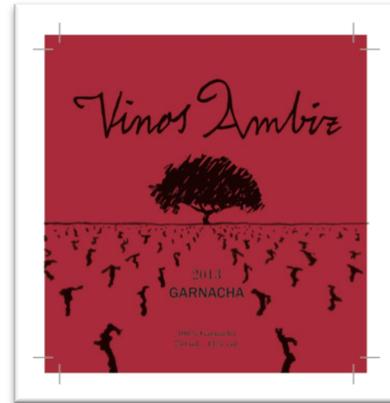
Farming Practicing Organic

Pruning En Vaso (Gobelet)

Production 120 – 12 packs

Suggested Retail \$18

Vinos Ambiz
Garnacha 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 100% Garnacha- is from two different organically farmed plots, one located in El Tiemblo and the other in Sotillo de la Adrada, both villages located west of Madrid in the **Sierra de Gredos** mountain range. Here, the soils are distinctly sandy and granitic with the vineyards planted at high elevations. This gives highly aromatic wines with excellent acidity and structure.
- Fabio's Gredos **Garnacha** is exemplary of the region, albeit with a more natural approach. Bright, juicy, crunchy, and ethereal fruit with a strong mineral underpinning can be found here, all hallmarks of Gredos Garnacha, one of the most singular expressions of this grape in the world.
- **Vinification:** Fermented with wild yeasts in steel vat with half of the cuvee done in carbonic maceration for about 30 days; ½ of the cuvee was raised in used 225 and 500 liter barrels, and the other half in vat; Produced without additives of any kind and no filtration
- **Character:** Fresh, mineral, delicate; Medium bodied, juicy, and satisfying.
- **Gastronomy:** Wild Game, Roasted Meats with Herbs, Hearty Bean Dishes