



José Pastor Selections

Grower Fabio Bartolomei

Locality Villarejo de Salvanes

Climate Continental

Grape(s) Malvar

Soil(s) Calcareous-Clay

Elevation 700 meters

Vine Age 100 years old

Farming Practicing Organic

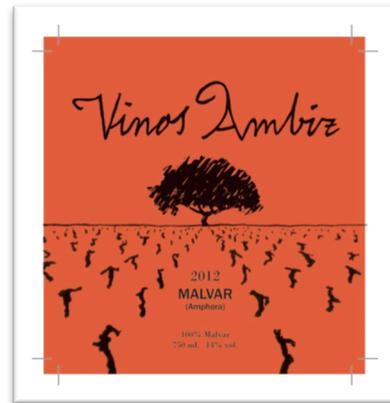
Pruning En Vaso (Gobelet)

Production 60 – 6 pack cases

Suggested Retail \$28

Vinos Ambiz

Malvar 2012



- 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.
- The grapes for this cuvee –made from 100% Malvar- come from a single organically farmed 2 acre vineyard farmed by Fabio himself, located some 30 miles southeast of Madrid at roughly 700 meters elevation, in the village of **Villarejo de Salvanes**. In 2012, no chemicals were used whatsoever, not even sulfur was dusted on the vines; which suggests that if possessed with a careful eye and a lot of courage “non-intervention” starts in the vineyard.
- Fabio’s experiments with the native **Malvar** have single-handedly re-shaped the wine cognoscenti’s perception of this potentially noble grape, a grape that -until recently- has been primarily reserved for bulk wine production. Malvar, with its unique phenolics, somewhat high acidity and full-body, seems to take well to being produced with skin contact, like a red wine. This vintage sees 5 months on the skins and is fermented and aged in clay amphora.
- **Vinification:** *Fermented and raised on the skins for 5 months in clay amphora. Not clarified or filtered. No additions of any substance whatsoever.*
- **Character:** *Orange color; Spicy, complex, citrus, herbs; Medium bodied, quite firm and structured with good underlying acidity; Very long.*
- **Gastronomy:** *Wild Game, Cheeses, Meats, Rich Savory Dishes, Spicy Foods*