



**LA ZAFRA**  
**MADARA 2017**

## **ORIGIN**

Monóver, Alicante, Valencia.

## **VARIETIES**

100% Monastrell.

## **VINEYARD**

From a single parcel of Mar and Ignacio's oldest Monastrell vines.

## **VINIFICATION METHOD**

100% Monastrell from Mar and Ignacio's oldest vines in a small single plot. Fermented in 300L stainless steel tank with 12 days of maceration on the skins, then transferred to a used French oak barrel to rest for 12 months. Bottled without fining, filtering, or sulfur addition.

## **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.