



VERA DE ESTENAS TARDANA

ORIGIN

Utiel-Requena, Valencia, Spain

VARIETIES

100% Tardana

VINEYARD

From organically farmed, en vaso-trained vines that average 50 years of age, planted on calcareous clay soils with rolled stones at 730-760m elevation in the heart of the Utiel-Requena D.O.

VINIFICATION METHOD

The grapes were hand-harvested, destemmed and direct-pressed to ferment in concrete tanks. After primary fermentation, the wine underwent malolactic fermentation and aging in concrete and clay tinaja before bottling with a small dose of SO₂.



PRODUCER PROFILE

Founded in 1945 by Francisco Martinez Bermell on the site of an old bodega originally built in 1870, Vera de Estenas has been crafting wines from their 47 hectares of estate fruit since their inception. Situated at roughly 800m elevation near the mouth of the Estenas river near the foot of the Sierra del Remedio mountains, their *en vaso* trained vineyards run northwest to southeast along a broad swath of calcareous clay and alluvial soils. Summer brings scorching heat, but a cooling wind called the Solano brings relief from the Mediterranean Sea, and nighttime temperatures drop substantially due to the high elevation which helps to preserve acidity in the grapes. Under the current leadership of Felix Martinez, Vera de Estenas is producing some of the region's most compelling wines from Bobal vines as old as 100 years. The Tardana grape variety is another native of this region, more recently for winemaking but originally as a table grape for general consumption. White wines make up less than 6% of Utiel-Requena production, but Tardana is well suited to this climate, ripening slowly to produce a wine of singular character representing this high mountain valley D.O.