

Spartico Tempranillo/Cabernet

Organic Wine



Winemakers:	Bodegas Iranzo
Appellation:	D.O. Utiel Requena (Valencia)
Location:	Valencia
Varietal(s):	85% Tempranillo 15% Cabernet Sauvignon
Ageing:	No oak ageing - Best when consumed young.
Analytical Data:	Alc. 14.5.% by Vol. · Res. Sugar 1.44 g/l · Acidity: 5.11 g/l
Serve at:	59° F-63° F
UPC:	1-85554 00054-3

Vineyard:

All of the production is obtained from the Estate FINCA CAÑADA HONDA. The production area includes lime soils which are ideal for obtaining colorful wines. Also the sand textures of these lime soils benefit the ripening of the grapes. The vineyard is situated 800 – 850 meters above sea level with an N / SE orientation resulting in maximum sunlight exposure.

Vinification:

The wine making process without the use of sulfur means that the hygienic conditions have to be extreme during harvest season. The grapes are harvested solely by hand in small crates. Every effort is made to avoid breakage and bacteria attacks. The wine deposits are filled very briefly so as not to delay the delicate fermentation process.

All elements that come in contact with this no sulfite added wine are subject to the most extreme hygienically conditions.

Terroir:

Mix of sandy and clay soils, with the presence of stones.

Training system:

The vines are guided by the Gullot doble system, although the vines are not held. This system enhances the airing of the vines, avoids the emergence of cliptogamic diseases. Also, a shading cover of the vegetation avoids the direct impact of the sun on the vines.

Tasting Notes:

Granulated berry and plum aromas are slightly reduced and come with an animal note on this Tempranillo and Cabernet Sauvignon blend. A flush, weighty palate is well balanced, while flavors of dark plum and cassis finish tannic and a bit rubbery.

Wine Enthusiast

Enjoy with:

Grilled meats, charred ribs, lamb, Basque meat or egg pintxos, wood-fired salami pizza, Spanish chorizo charcuterie with aged sheep milk Manchego, and tangy goat cheese.

Certification:

Ecocert SA

Notes:

Only Indigenous Yeasts used. Suitable for Vegans.

The beautiful artwork featured on the new label for Spartico is based on a painting by California artist Matt Murphy called "The Time it Takes." Murphy is known for his "fascination and simplification of the vivid hues, fluid shapes and primitive life found in the high desert." For Bodegas Iranzo, this piece of fine art captures the rugged and arid region of Utiel-Requena Spain, with its desert-like climate and beauty. The name of the painting also signifies "the time it takes" to craft quality organic wine from vineyard to glass.



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88 points
SILVER Medal & Best Buy
Vintage: 2016



2017 **Wine Enthusiast Magazine**
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Vintage: 2016