



Bodegas Juan Carlos Sancha Ad Libitum Maturana Tinta 2018



REGION	D.O.C. Rioja: Tobía River Baths, Rioja Alta.
GRAPES	100% Maturana Tinta, an indigenous minority variety from Rioja, authorized by the Rioja D.O. in 2009.
VITICULTURE	USDA Certified Organic. The vineyard was planted in 1997 at an elevation of 565 meters above sea level on south-facing terraces in the Najerilla Valley.
SOIL	Clay-calcareous soils with high iron content and boulders.

VINICULTURE	Manual harvest in 15 kg boxes during the second week of October. After destemming, the grapes are placed in new 500-liter French Tronçais oak barrels in which alcoholic fermentation, malolactic fermentation and aging are carried out. Aging: 11 months in new French oak Tronçais barrels of 500 liters capacity. Yield: about 5,500 kg per hectare.
TECHNICAL	pH: 3.44 Total Acidity: 5.8 g/L Volatile Acidity: 0.56g/L Total Sulfur: 28mg/L Residual Sugars: 1.0g/L
ALCOHOL	13.43%
PRODUCTION	10,300 bottles
TASTING NOTE	Prevelant red cherry. The nose is spiced with notes of chocolate and green pepper (the latter characteristic of the variety). In the mouth it is voluminous with a refreshing acidity, velvety tannins and a long persistence.

Bodegas Juan Carlos Sancha belongs to a vineyard nursery placed in Baños de Río Tobía (Rioja Alta) located in the coldest zone of the Rioja appellation, on clay-calcareous soils that are perfect for the development of “Tempranillo Blanco” and “Maturana Tinta”, the indigenous varieties of this region.

After a project of investigation “Variedades de Vid Minoritarias en la D.O.Ca. Rioja” (Minor Varieties of Rioja Wines) for 5 years, studying the potential of growing and elaboration of these varieties helped by the University of La Rioja, The Consejo Regulador Rioja D.O.Ca. and the CIDA (I+D) from Rioja Government, Juan Carlos Sancha decided to start this new project making handcrafted wines reflecting the peculiar characteristics of “Tempranillo Blanco” & “Maturana Tinta” varieties by organic viticulture.

Harvest 2018: Harvest rated as good by the Regulatory Council of the D.O.Ca. Rioja, In the area of Alto Najerilla, it has been a year of very high rainfall in the spring and early summer and of significantly lower temperatures. However, the months of September and October have been dry and with temperatures higher than the average, together with very cold temperatures at night, they have achieved a healthy harvest with interesting characteristics. The harvest has a higher production than in previous vintages.

Climate: With a strong Atlantic influence, in one of the coolest areas of Rioja, with cold winters, mild summers, and soft and long autumns. The great variation of temperature between day and night causes a slow maturation, which is very suitable for the synthesis of polyphenols and aromatic development.