

Bodegas Gordon 2019 El Chano

Varietal(s)	Mencía 85%, Alicante Bouschet 13%, Palomino, Doña Blanca 2%
Region	Castilla y Leon, Spain
Short Summary	José Gordon has been a celebrity chef in Spain for a while, known mostly for his extremely high-quality steakhouse, El Capricho. But as one descends into the dark, orange-hued, dimly lit, and deeply shadowy, hand-carved clay cave of El Capricho with table after table, catching unfamiliar words spoken by familiar accents from all corners of the globe, it quickly becomes obvious that he's actually world famous. José has since turned a lot of attention to his wine project, a continuation of his grandfather's work and the ancient Mencía vines that average more than 100 years old (some own-rooted, pre-phylloxera era) and grown in the high desert between 800-1000m on iron-rich clay and sand that originated in the slate soils of nearby Monte Teleno, the tallest peak in the Galician Mountains.
Terroir Cellar Notes	
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Total SO2	None Added—Very Low—Low—Medium—High