# THE SOURCE FUENTES DEL SILENCIO CASTILLA Y LEON



# 2019 LAS JARAS

# PRODUCER OVERVIEW

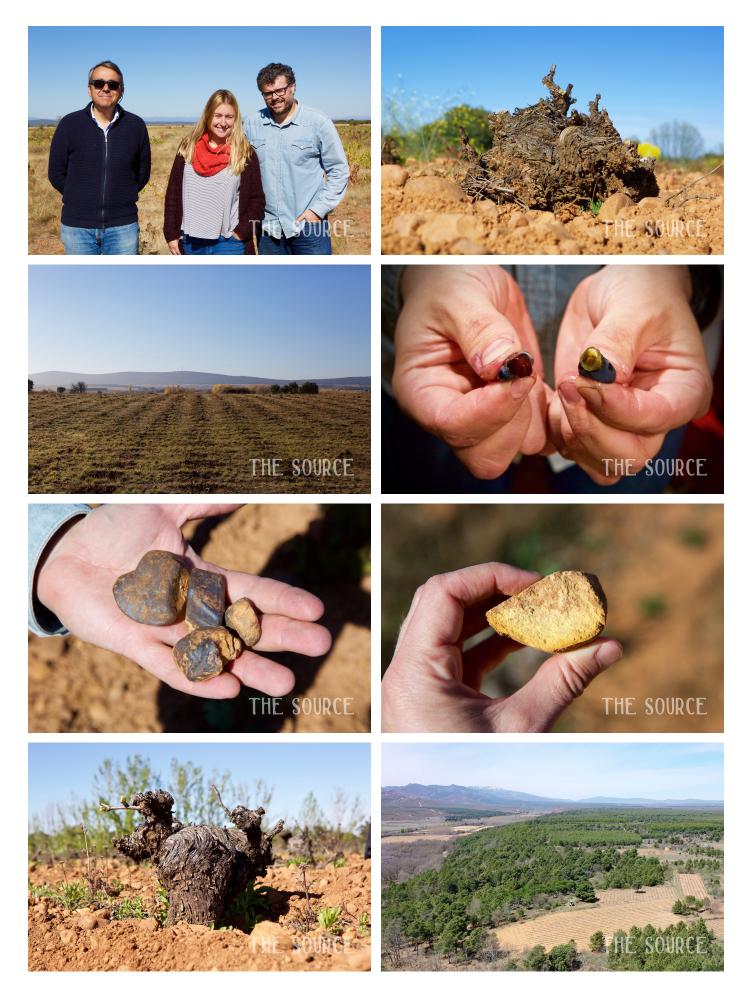
Miguel Ángel Alonso (a semi-retired doctor) and Maria José Galera (still a practicing surgeon), began their resurrection project of Castilla y Leon's ancient wine culture and historic, high-altitude (800-1100m) prephylloxera vines in Jamuz at the eastern foot of the Galician Massif and the influence of Monte Teleno, one of northwest Spain's highest mountains. Mencía vines (minimum age of 90 years, but some pre-phylloxera) are grown on flat, rocky terraces of quartzite cobbles and pulverized, slate-derived sand, silt and clay with a high quantity of metals. All grapes are hand-harvested and co-fermented in large tronconic wood vats (50ha+) with unique local natural yeasts with varying levels of stem inclusion and soft, infusion-style maceration by foot stomping and bare hand. These field blends are co-fermented (with each plot done separately) in old wooden tronconic tanks and then aged in various vats, from 500-1 old French oak barrels to tronconic tanks. They don't filter or fine any red wines.

## VINEYARD DETAILS

Las Jaras comes from Mencía, Prieto Picudo and Alicante Bouschet vines planted between 90-150-years ago (some own-rooted) around 820m on a flat, fully exposed land of iron-rich alluvial deposits of quartzite and slate derived sand and clay soils from Monte Teleno.

## CFLLAR NOTES

60% stem inclusion, natural ferment, 50hl vertical wooden tronconic tanks, gentle foot treading. Infusion style maceration & ferment 21-40 days (plot dependent). Malolactic – same wooden tank. SO2 added at crush (20ppm) & after malolactic (20ppm).



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