

## Tempranillo, Casa Carmela

Madrid, Spain



<b>Product code</b>	YE16ZZRC
<b>Grapes</b>	Tempranillo
<b>Country</b>	SPAIN
<b>ABV%</b>	12
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Casa Carmela
<b>Vintage</b>	2024



Vegan



Vegetarian

## Producer

Oludeo is a wine making project, owned by the Tindal family and made under the guidance of winemaker Simon Tyrrell, focussing on two high altitude regions in Spain. The first wines were made in Yecla, in the valley that lies north west of Alicante in eastern Spain where the climate and mixture of soils provide excellent conditions for growing Monastrell based wines. Altitudes from 535-800 metres above sea level contribute to significant diurnal variation, helping greatly with berry development and acid retention. The second part of the project concentrates on the mountainous Sierra de Gredos, to the west of Madrid. Here, the friable granite soils and altitude help produce Grenache based reds that have both elegance and freshness. In both areas, the grapes are hand harvested, partially crushed and de-stemmed and fermented at cool temperatures. Ageing takes place in 500 and 600 litre French oak demi-muids.

## Tasting Notes

A medium to full-bodied wine with generous savoury loganberry and forest fruits and a dry smooth finish.

## Viticulture

The appellation of Origen Yecla is the only one in Spain that covers one single municipality. Located in southeastern Spain, about one and a quarter hours northwest of Alicante, it extends over 6,500 hectares of vineyards with two very different areas, Campo Arriba or the highlands to the north of Yecla, with an altitude of 700-850 meters and mostly limestone and poor stony soils. Campo Abajo or the lowlands covers the southern areas of the appellation, with an altitude ranging 400-500 meters and a more clayey composition of soils down here. There is a continental climate with long, cold winters and equally long hot summers. The rainfall is low, with an average of 250 mm per year, in a region with the highest average annual hours of sun in Spain, about 3, 400,



recorded annually. The farming approach is minimal intervention with an increasing amount of hectares being converted to organics. The Tempranillo vines are grown on trellises and the farming approach is minimal intervention. Picking is done by hand.

## Winemaking

Rested for a short time before release.