



Briefing

Vineyards · Winery · Development · Certifications

Tinto Crianza 2007 · Tinto Roble 2007

Winery

Amadís de Yébenes

This wine was elaborated with grapes of ecological production, proceeding from the zone of La Mancha, harvested manually and elaborated in the winery Amadís de Yébenes.

The grape, is removed from their stems, gets in stainless steel vessels, in those realizes an alcoholic fermentation to temperature controlled to

support the typical aromas of his variety. The wine has realized the malolactic fermentation in the vessels and has been poured to eliminate the first remains, and it has been clarified of natural form, and after a soft filtration it has been bottled and it has been launched onto the market.



The total capacity the winery is of 60.000 liters of wine in bulk, 60 barrels and 150.000 bottles.

Our Vineyards

Our vineyards are located in Miguel Esteban, a town belonging to the Toledo province.

Toledo is the capital of the of Castilla La Mancha community. Miguel Esteban is located in-between El Toboso, Quintanar de la Orden, La Puebla de Almoradiel and Campo Criptana and Quero.



Bodega con
Certificación
Ecológica



Amadis de Yébenes vineyards are situated at 670 meters altitude in the heart of La Mancha and they are aged of 19 years old. It's worth mentioning that plots are separated from (conventional) adjacent vineyards by hedgerows of bushes. Our grape varieties are: Cencibel , Syrah and Cabernet Sauvignon.

Amadis de Yébenes uses vegetable organic fertilizers for our vineyards. We do not use any herbicide or pesticide.



All our wines are made with ecological processes. Moreover, our winery is organic certified with

Spanish and European Standards. We do not use mineral fertilizers or synthesized biocides in the cultivation process, respecting biodiversity.

“In Amadis of Yébenes we follow the principles of traditional production using the knowledge of modern oenology.”

- Aquilino Yébenes -

Development Procces

We do not use mineral fertilizers or synthetized biocides in the cultivation process, respecting biodiversity. Harvesting is done by hand in small boxes to protect the grapes.

These, reach the winery in perfect condition as quickly as possible and then we carefully select only ripe and healthy grapes.



Furthermore, in the winery we make a new selection, and after a delicate press, they are introduced into the fermentation tanks where the grape juice ferments and macerates at controlled temperatures.

The wine obtained by this process is carried to American and French oak barrels (50/50 approx.), and after a soft and natural filtering is bottled waiting for the right time to be consumed.



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Development Criteria

In Amadis of Yébenes we follow the principles of traditional production using the knowledge of modern oenology.

The main criteria are the following:

- Health Care of the grape exclusively by organic methods
- Monitoring the ripening
- Low output
- Manual grape harvest with vineyard selection
- Selection in warehouse
- Control of rapping and maceration conditions
- Long barreling
- Smooth process
- Selected woods ageing



A natural and balanced fruit

Product quality is based primarily on its organoleptic balance and the high quality health of its components.

In addition we take into account the ecology of the environment and the presentation of the final product.

We think that a healthy and pleasant product must come from a fruit born and matured in a natural and balanced context, with minimal outside intervention and allowing free natural processes.



Tinto Crianza 2007

Specifications sheet:

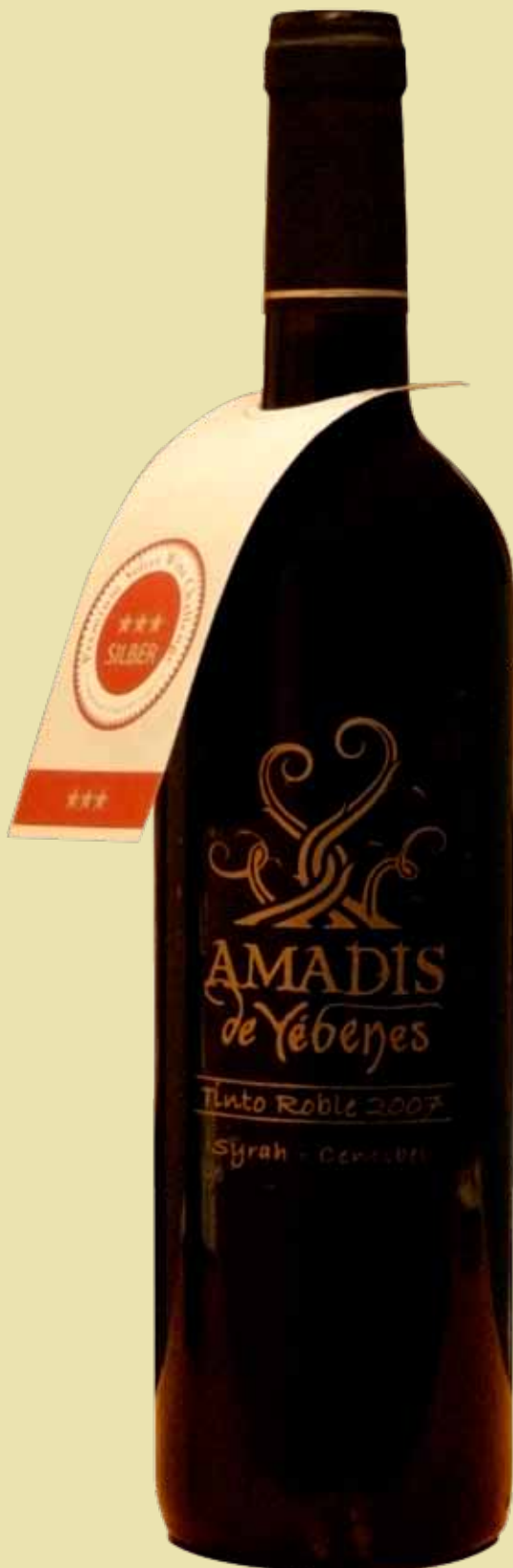
Wine's name : AMADIS DE YEBENES
Wine's type: RED WINE
Vintage: 2007

Grapes varieties:
14% Syrah / 84% Cencibel /
2% Cabernet Sauvignon

Alcoholic graduation: 14,2°-14.7°
Total acidity: 4,8-5,4 g/l
Volatile acidity: Max. 10.5 meq/l
SO2 Free 25-35 mg/l
SO2 Total: 40-60 mg/l
Color intensity: 17,456

Tasting sheet:

This is a wine with médium/high red color with orange reflections and brilliant and intense aspect. Intense aromas of mature fruits (raspberry, blackberry) with predominance of the typical aroma of the variety syrah. The mouth feel turns out to be very structured and tasty. The end is wide, with great persistence.



Tinto roble 2007

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Wine's type: RED WINE
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SO₂ Free 25-35 mg/l
SO₂ Total: 40-60 mg/l
Color intensity: 17,456

Development : 6 Months in steel vessels of 10.000l. 5 Months in American and French oak barrels. Soft and natural filtering. Minimum 1 year in bottle before market.

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Contact:

Winery Amadís de Yébenes

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