

GRAFT
WINE COMPANY

MARSILEA VERDEJO / EONLOGICA OLEANA, C.B. -
MARSILEA VINOS / 2020 / VALENCIAN COMMUNITY
/ SPAIN

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PRODUCER

A family-owned winery and cellar; 60 hectares of vineyards around the small village of Sinarcas, on an 800-metre high plateau inland from Valencia and close to the border with Castilla-La Mancha, surrounded by a pine forest. Sebastian Mancebo makes terrific organic wines mostly from native Bobal, alongside alternatives like Gewürztraminer.



MARSILEA
TRUTH WINES

VITICULTURE + VINIFICATION

Our vines are typically more than 40 years old and planted at altitudes of 900 meters. The climate is continental with hot summers during the day and cold during the night. Winter is dry and very cold, often with strong snowfall. Harvested at night, between 3 and 5 am, this way the grapes arrive very cold to the winery. The grapes are then hand-sorted before crushing. It is incubated and macerated at 5 ° C for 24 hours. After its pressing, the alcoholic fermentation takes place at a temperature of 16°C maximum. We only use indigenous yeasts. There isn't any malolactic fermentation. We do not use oak barrels.

TASTING NOTE

A brilliant yellow colour with hints of green. A bouquet of wild flowers and a salty minerality typical of our regions soils. A fresh and fruity palate; well balanced, aromatic, with intense aromas of citrus, grapefruit and lemon, green peppers and fresh grass. It is perfect to drink with all kind of foods, but sings particularly well with fish, and rice recipes.

FACTS + STATS

WINEMAKER	SEBASTIAN MANCEBO
VARIETIES	100% VERDEJO
APPELLATION	VALENCIAN COMMUNITY
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0.9 G/L
TOTAL ACIDITY	6.5 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	17 MG/L
CASE SIZE	12

