



JUMENTA

Tinto 2022



Pepe Rodríguez de Vera started making wine with his family's vineyards at home as a hobby, but hailing from 6 generations of viticulturists, it wasn't long before his winemaking passion turned into a full-time occupation. Pepe is not just a producer of outstanding unique wines from his family's vineyards in various regions across Spain, but also possesses a strong passion for learning and improving his winemaking skills. He earned a Level 4 WSET Diploma and has been accepted as a Master of Wine candidate.

Winery: The Jumenta wine is part of the Dominio de Casalta project that began in 2010, set in Finca Casalta. The project focuses on creating innovative wines that represent a singular and unique terroir.

Tasting notes: Ruby red color. Clean on the nose, of medium intensity, with a presence of ripe black fruit, notes of black pepper and roasted coffee. On the palate it is dry, with medium acidity and well-rounded tannins.

Winemaker: Pepe Rodríguez de Vera

Appellation: DO Almansa

Grapes: 60% Syrah, 20% Merlot, 20% Garnacha Tintorera

Soil: Limestone, clay **Vine Age:** 20 years **Harvest Dates:** Sept – Oct

Ageing: 6 months in used French Oak barrels.

pH: 3.63 **RS:** 2.56 grams per liter **Alc:** 13.4% **UPC:** 8 41460 636782 5

DO Almansa: Located southeast of the province of Albacete, in the transition zone between the high central plateau and the Mediterranean Sea. The geographical location has peculiar environmental characteristics, most of its vineyards are located on flat land at altitudes of between 2,300 – 3,300 ft above sea level. The climate is continental (long, hot summers, cold winters). Temperatures can reach 38°C in the summer and -6°C in the winter.

Other Wines Available:

- DOMINIO DE CASALTA Rose
- DOMINIO DE CASALATA Tinto
- PITUCO Tinto
- SOPLA LEVANTE Blanco
- SOPLA LEVANTE Tinto
- SOPLA LEVANTE La Horca

