



KIKI & JUAN *Vino Tinto*

REGION: Utiel Requena

ELEVATION: 2500 ft

SOIL: Limestone, clay

VINIFERA: 70% Bobal, 10% Tempranillo,
20% Macabeo (co-ferment)

WINEMAKERS: John House a.k.a. "Juan Casa"
Luis Miguel Calleja

2020
1 LITER

VINEYARDS: *certified organic CAECV

Dry farmed, certified organic. Multiple small lots, scattered across the high elevation calcareous soils of Requena, are what defines the quality of our wines. Warm days give ample ripeness, but are chased away with very cool nights which preserve acidity. The Bobal vine age is 60yrs on average, but some sites are over 100+yrs old.. The most unique quality of Requena is it's high elevation, where the UV spectrum allows phenolic development to fulfill at low sugar levels. Basically that means great flavor at low alcohol.

PRODUCTION: Hand-picked at night to retain freshness, a majority of the fruit is destemmed into inox for partial carbonic fermentation. Native (pied du cuve) co-fermentation occurs in tank for 10-14 days with daily pumpovers, and a portion of the wine is aged in local tinajas (amphora) before it is racked back into the blend. No additions except SO2. Unfined, unfiltered, vegan.

VINTAGE: wet spring, warm summer, ideal conditions for harvest.

WINE: The top note aromatics are fresh raspberries soaked in kirsch, smoked strawberry and Earl Grey. The palate is fresh with med-high acidity, with noticeable grip on the mid-palate. Kiki & Juan tinto is meant to be a fresh red wine that expresses the potential of Requena through minimal intervention. 2100 cases, 12 packs, 1 Liter bottles..

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