

¿POR QUÉ NO? SELECTIONS

#garagewine

GARAGE WINE (VdT Castilla)



GarageWine Verdoncho 2024

100% Verdoncho

Aging: Stainless fermented and aged

Vineyard: Organic

Alcohol: 11.5% Alc by Vol

Production: 240 cases (30 cases imported)

Background: Jesús Ángel Toledo and Julián Ajenjo are two cousins based in Quintanar de la Orden (Toledo, Castilla-La Mancha). Besides getting along really well, they complement each other perfectly. The name of their project makes perfect sense. They started out in a garage with the basics -two tanks, two barrels, a destemmer and a crusher- to produce their first 500 bottles in the 2015 vintage. The number of wines and bottles has increased since then, but they remain loyal to their origins. At present, they make around 10,000 bottles of eight different wines with a focus on indigenous, largely forgotten grapes.

Grapes: 100% Verdoncho (thought to be the only in the world) from a 0.70 hectare organically farmed vineyard planted in 2011.



Soils/Climate: Gravelly, limestone soils at 693m. Continental climate with long, warm summers.

Viticulture: Dry farmed, hand harvested, and planted espaldera (trellis). Farmed organically without chemical additions.

Winemaking: Hand harvested in 15kg boxes. Fully destemmed and macerated prior to spontaneous fermentation. 108-day post fermentation skin contact with a gentle, daily maceration. Low total SO2 (14 mg/L). Lightly filtered and bottled on January 24, 2025.