

# ¿POR QUÉ NO? SELECTIONS

#garagewine

## GARAGE WINE (VdT Castilla)



### GarageWine Tinto Velasco 2022

100% Tinto Velasco

**Aging:** 14 months in Clay Amphora

**Vineyard:** Organic

**Alcohol:** 13.5% Alc by Vol

**Production:** 604 bottles (144 bottles 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% Tinto Velasco from a tiny 0.47 hectare organically farmed vineyard planted in 1981.



**Soils/Climate:** Clay with pebble soils planted at 623m. Continental climate with long, warm summers.

**Viticulture:** Dry farmed, hand harvested, and planted en vaso (bush vines). Farmed organically without chemical additions.

**Winemaking:** Hand harvested in 15kg boxes. Fully destemmed prior to spontaneous 7-10 day fermentation. Post fermentation maceration and aged 14 months in clay amphora. Low total SO<sub>2</sub> (51 mg/L). Lightly filtered and bottled on January 18, 2023.