

# ¿POR QUÉ NO? SELECTIONS

## TOSCA CERRADA (VDT Cadiz)

*"Tosca cerrada"*



**Tosca de Lentejuela 2017**

**100% Palomino Fino**

**Aging: 15 months under flor in ancient Manzanilla barrels**

**Vineyard: Conventional**

**Alcohol: 12.5% Alc by Vol**

**Production: 450 bottles**

**Background:** After falling in love with Palomino from his Akilia project in Bierzo, Mario Rovira started Tosca Cerrada to work with the grape in its spiritual homeland: The Sherry Triangle. The Tosca Cerrada wines are bottlings of vintage Palomino, unfortified, aged for different periods of time under *flor* yeast. These are emerging styles in the region, not yet recognized by the DO, although this will likely change in the coming years. They are increasing in popularity and may be the greatest sushi wines out there!

**Grapes:** Palomino from two of the Sherry Triangle's finest vineyards, Pagos Balbaína and Miraflores.

**Soils/Climate:** Albariza soils, specifically Tosca Cerrada Albariza: ~50% chalk, holds water well and encourages elegant wines. Miraflores is in Sanlúcar and more coastal (cooler/more moisture), Balbaína is in Jerez more inland (warmer/drier).

**Viticulture:** Conventional. Grape growing culture in the Sherry Triangle is complicated, grape prices are low and vintages where growers must sell grapes below their cost of production are common. Organic viticulture, which is expensive, is nearly unheard of, and with the culture and unsustainable grape prices, this will likely be slow to change.

**Winemaking:** Fifteen months in ancient Manzanilla barrels. At 15 months the flor runs out of nutrients and starts to struggle, leading to Amontillado-esque hints of oxidation, adding complexity around what the vineyards and flor bring. Unfortified. Bottled "en rama" without any treatments (no SO<sub>2</sub>, fining, filtering, or cold stabilization). Thus, some sediment in the bottle is possible.

