

## Ribera del Jucar (Castilla La Mancha)

Grapes have been grown in this area for centuries, but DOP status was only acquired in 2003, making Ribera del Jucar one of the youngest DOP's in Spain. The climate is Mediterranean continental with sharp contrasts between summer & winter. The average temperature is 75f in the summer and 41f in the winter. Most of the vineyards sit about 2500ft above sea level and sit side by side with olive and fruit orchards. The soil is stony as seen on the Ramblilla label and sits atop of bed of clay which is crucial to vine health as the region only receives 14 inches of rain per year.

## La Magdalena Cooperative

The La Magdalena Cooperative Society was founded in 1958 by 60 winegrowers from region and now consists of around 300. A large part of the members are heirs of the old founders, in some cases third generations who bring a new vision to the cooperative, shaping it with the past, present and future. The wines are carefully crafted by winemaker Raquel Labajos.

## Ramblilla Bobal Technical Notes

Grapes - 100% Bobal

Alcohol - 14.5%

Months in barrel - 4

Average age of vines - 62

Harvest 3.5 tons/Ha

Altitude - 2500ft

Bobal grapes are selected from the pebbly vineyards of Casas de Haro and transported to the winery for a gentle crush. Fermentation takes place at a low temperature to preserve the fruity aromas and the wine is lightly fined and filtered prior to bottling.

