

## VIÑAS DEL CÁMBRICO RUFETE VILLANUEVA 2016. CÁMBRICO. SALAMANCA.

### VIÑAS DEL CÁMBRICO

*Rufete*  
VILLANUEVA



2016

**VARIETAL:** 100% Rufete

**VINEYARD:** On terraces 750 meters above sea level with vines over 70-years old. Granitic soils.

**FARMING PRACTICES:** Organically grown, dry farmed, planted in terraces. Hand harvested into 22lb boxes.

**WINEMAKING:** Careful de-steaming and selection. Spontaneous fermentation with native yeasts. All movement of grapes, must and wine done by gravity. Single barrel. Aged 6 months in French oak. Unfined and unfiltered

**TASTING NOTES:** Ruby red in the glass with aromas of strawberries, balsamic and hints of mint and fresh floral. Flavors of mixed red berries and herbs with harmonious balanced tannins and a long finish.

The Cambrico vineyards are located on the granitic terraces of the mountainous Sierra de Francia Natural Park, a UNESCO Biosphere Reserve in Salamanca, western Spain. The region has been home to vineyards for centuries, though 85% are now abandoned, due to depopulation and the difficulty of cultivation in the mountainous terrain. In 2000, the founders of Cambrico purchased 130 small plots of abandoned vineyards, saving many vines, some up to 110 years old.

The winery is devoted to preserving the natural ecosystem in this beautiful place. They are certified organic and follow biodynamic practices. At Cámbrico, they encourage and revel in the flora and fauna that live in and around their vineyards. The native flora includes their vines, as they grow only native varietals, like Rufete and Tempranillo. The vineyards are planted on centuries-old mountainside plots, at elevations of 2,300-2,625 feet, are plowed by horse and harvested by hand. No chemicals are used (pesticides, fertilizers, additives, etc.).

The Cambrico winery was specially designed to vinify small, separate quantities of grapes produced by each of their unique plots. No pumps are used, the grapes and wine are all moved entirely by gravity. The winery employs spontaneous fermentation with native yeasts from the estate and the wines are very minimally fined or filtered. The winery is built half buried in the mountainside, which affords it excellent natural insulation while blending seamlessly with its

