Sexto Elemento
6° Elemento

REGION/ ORIGIN	Valencia Utiel-Requeña D.O.	WINEMAKER	Rafa Lopez
VINTAGE	2022	WINERY ESTABLISHED	2000
VARIETALS	100% Bobal	VINEYARD(S)	Estate (6 hectares)
ALCOHOL	15.4%	AGE OF VINEYARD(S)	70 – 80 years
FERMENTATION	Native yeasts In cask	SOIL TYPE	Sand & limestone
AGING	12 months	ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	French & American New	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	13,000 bottles
TOTAL SULFUR RS	8 mg/l 1.5 g/l		

According to many philosophies, there are 5 elements in life: Fire, Earth, Metal, Water, & Wood
They forgot one basic and fundamental element: the Wine!!

Sexto Elemento is a tiny production estate in the area of Venta del Moro, in the western portion of the Utiel-Requeña D.O. Like many families of the area, Rafa Lopez and the generations before him have farmed a few hectares of grapes for the past one hundred years, selling their fruit to a nearby cooperative for a production of mediocre wine. As Rafa became more involved, he learned of the cultured yeasts, enzymes, and other corrections the co-op practiced regularly at the factory. It was the final straw, as Rafa knew his organic estate had the potential for greatness. In 2000 he decided to take his winemaking roots into full swing and released his first vintage in 2003. In the tradition that was passed on to him from his father, he carries out a natural elaboration in the cellar, never using any sulfites, and allowing for the wines to go through a very long and slow natural fermentation (11+ months). Scarce rainfall, hot summers, and bitter cold winters help created a perfect situation for the thick-skinned Bobal varietal, and at Rafa's mere 6 hectare estate, he only yields 1-1.5 kg per vine on average. With an annual production of not even 15,000 bottles, these exclusive wines of Sexto Elemento are already considered a cult-style production, with the power and elegance to be one of the most coveted in all of Spain.

Organically Grown – Hand Harvested – Natural Elaboration

6° Elemento is the estate's flagship wine, coming from their incredible and robust 75-year-old bush-vine Bobal, on their property. The fruit is always hand-picked, only having yielded 2 kg of fruit per vine, and comes in to be fermented naturally and very slowly in cask. The wine rests with its fine lees in American and French oak barrels (225L) for one year with regular battonage in order to bring a rounder mouth feel to the finished juice. This Bobal is completely natural from start to finish, with no additives whatsoever and spends the time that it needs to with aging in wood as well as the bottle, as Rafa Lopez decides each year depending only on the development. The love packed into the glass is evident in the exuberance that shoots out of the bottle the moment the cork is popped. Dark, brooding and decadent fruit pour out in layers through the air; thick with spice and sweet tones from the wood, this wine is still remarkably balanced with ample acidity and tannin, showing elegance alongside power.