



Sexto Elemento David & Goliath

REGION/ ORIGIN	Valencia Utiel-Requeña D.O.	WINEMAKER	Rafa Lopez
VINTAGE	2020	WINERY ESTABLISHED	2000
VARIETALS	100% Bobal	VINEYARD(S)	Estate (6 hectares)
ALCOHOL	14.5%	AGE OF VINEYARD(S)	65 years
FERMENTATION	Native yeasts In cask	SOIL TYPE	Clay & limestone
AGING	12 months	ELEVATION	900 meters
BARREL TYPE/ YEARS IN USE	French & American New & used	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	4,000 bottles
TOTAL SULFUR RS	15 mg/l 2 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 just 10,000 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

David & Goliath is *Sexto Elemento*'s youngest and freshest wine made from their incredible old-vine Bobal. Coming from the estate's 65-year-old vines grown in lime soils, the grapes are hand-picked and pressed in an old-school basket press, and go through a long natural fermentation in the barrels that it is also aged in. After 12 months in new and used oak, and having seen no additions whatsoever, the wine is bottled unfiltered and unfinned. The result is magnificent and remarkably expressive, with dark and decadent fruit, lifted by its fresh acidity and spicy tones, and is underlined with grippy tannins and dank earth. This is a wine to sit and contemplate over, drink with the accompaniment of slow-roasted meats, or to lay down for years to come.