



Sexto Elemento El Romano

REGION/ ORIGIN	Valencia Utiel-Requena D.O.	WINEMAKER	Rafa Lopez
VINTAGE	2018	WINERY ESTABLISHED	2000
VARIETALS	80% Tardana 20% Macabeo	VINEYARD(S)	Estate (6 hectares)
ALCOHOL	13%	AGE OF VINEYARD(S)	50 years
FERMENTATION	Native yeasts In cask	SOIL TYPE	Clay
AGING	12 months	ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	American oak 2nd and 3 rd use	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	900 bottles
TOTAL SULFUR RS	2 mg/l 3 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-Requena 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

The 'El Romano (vino orange de paraje)' is a tiny production orange wine from Rafa Lopez that accentuates the stunning Tardana variety (80%), as well as the local mutation of Macabeo (20%). Tardana without good ripeness is a very herbaceous grape (especially from the skins), so for this wine the fruit is harvested as late as possible to let the sugar development outshine the herbal notes, and it leads to an exciting spicy character versus unattractive pyroxyenes. The grapes are hand harvested from old vines and brought to the cellar for a natural fermentation in open cask and remain in contact with the skins for 30 days. After pressing, the wine is aged for one year in 2nd and 3rd use American oak, and then bottled without any sulfur additions throughout the process. Another 2 years in bottle, and then the wine is ready for drinking. Aromas of lime zest, stony minerality, and pine needles lead to a dynamite palate of gooseberry, white raspberry, and peach tea. Open this wine to give it some air, and then enjoy while contemplating it and consuming a good meal.