



LA ROYAL



Sexto Elemento

La Royal

REGION/ ORIGIN	Valencia Utiel-Requena D.O.	WINEMAKER	Rafa Lopez
VINTAGE	2020	WINERY ESTABLISHED	2000
VARIETALS	80% Royal 20% Bobal	VINEYARD(S)	Estate (6 hectares)
ALCOHOL	14.5%	AGE OF VINEYARD(S)	80 years
FERMENTATION	Native yeasts In cask	SOIL TYPE	Clay & limestone
AGING	12 months	ELEVATION	700 meters
BARREL TYPE/ YEARS IN USE	French oak 1 st - 3 rd use	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	1200 bottles
TOTAL SULFUR RS	3 mg/l 4 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 'La Royal' is Rafa's dedication to the grape of the same name that was (and is) nearing extinction. It comes from the mountains outside Valencia, where the Cabriel River Valley runs, and has extremely light skins, which is why it has been so rejected. The addition of 20% Bobal to this blend is the only reason the color is even 'red', but still has a unique and pale rusty hue to it. Nature doesn't lead astray however and gives this variety gorgeous aroma and lovely balanced character. After a natural co-fermentation in cask, and a year in 1st through 3rd use French oak barrels, the wine was then bottled without the use of sulfites throughout the whole process. The result is stunning and unique, full of black raspberry, black tea, wild strawberries, cocoa, sweet tobacco leaf, and dried fig. It has lovely acidity and soft tannins, and is an exciting wine to consume with a barrage of fun flavors at the dinner table.