



## Sexto Elemento NATIVO PET-NAT BLANCO

REGION/ ORIGIN	Valencia Utiel-Requena D.O.	WINEMAKER	Rafa Lopez
VINTAGE	2018	WINERY ESTABLISHED	2000
VARIETALS	80% Macabeo 20% Tardana	VINEYARD(S)	Estate (6 hectares)
ALCOHOL	13%	AGE OF VINEYARD(S)	70 – 80 years
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand & limestone
AGING	None	ELEVATION	800 meters
PRODUCTION STYLE	Method Ancestral	FARMING METHODS	Natural
FILTER/FINING	None	PRODUCTION	500 bottles
TOTAL SULFUR RS	6 mg/l .16 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 just over 10,000 bottles, these exclusive wines of *Sexto Elemento* are already considered a cult-style production, with both power and elegance combined to be one of the most coveted in all of Spain.

### *Organically Grown – Hand Harvested – Natural Elaboration*

*Sexto Elemento's Nativo Blanco* is the estate's latest project, creating a method ancestral 'pet-nat' from the native grapes of their land. Also paying homage to the native people of the area, and their ancient methods in doing so (Method Ancestral), this blanco is a blend of Spain's Macabeo grape, as well as a very local grape called Tardana. Tardana is a late ripening grape (stemmed from the word Tarde), and adds a spicy element to the finished wine. After partial fermentation in (non-temperature controlled) stainless steel, the wine is chilled to halt the process and is placed into bottle under crown-cap enclosure. When the fermentation continues, creating trapped CO2 in the bottle, the finished sparkling wine is bone dry and has an ideal half-bubbly texture. The aromatics after opening are fairly modest, primarily showcasing yeasty qualities to accompany some tart tree fruits, while the palate comes across with a prickly texture of prickly pear, tart green apple skin, cardamom pod, and pink peppercorn. The acidity isn't the focus here, as the unique fruit quality and spicy texture shine all the way through the finish.