



## Sexto Elemento NATIVO PET-NAT

REGION/ ORIGIN	Valencia Utiel-Requeña D.O.	WINEMAKER	Rafa Lopez
VINTAGE	2019	WINERY ESTABLISHED	2000
VARIETALS	50% Bobal 30% Royal 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	600 bottles
TOTAL SULFUR RS	6 mg/l 2.5 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 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 Tinto* is the estate's 'pet-nat' project, creating a method ancestral from the native grapes of the area, and is in homage to the native people that made wine in the region for centuries before them. It is a blend of the local Bobal grape, a nearly extinct and very particular variety called Royal, and a late ripening white grape called Tardana. After a hand harvest and a natural co-fermentation in non-temperature-controlled stainless steel, the wine was bottled before fermentation had completed and crown capped to lock in the remainder of the developing CO<sub>2</sub>. A careful and swift disgorgement was made in order to keep the active bubbles at bay upon opening, and with no dosage, it is just the pure expression of grapes in sparkling form. The resulting bubbles are loaded with ripe and juicy blue fruits, and a wonderful spicy finish which dances with the acidity and tannins at the same time.