



Sexto Elemento Respeto

REGION/ ORIGIN	Valencia Utiel-Requeña D.O.	WINEMAKER	Rafa Lopez
VINTAGE	2013	WINERY ESTABLISHED	2000
VARIETALS	100% Bobal	VINEYARD(S)	Estate (6 hectares)
ALCOHOL	15.5%	AGE OF VINEYARD(S)	95-125 years
FERMENTATION	Native yeasts In cask	SOIL TYPE	Sand & limestone
AGING	24 months	ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	French & American New	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	300 bottles
TOTAL SULFUR RS	5 mg/l 3.5 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. When 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 straw that broke the camel's back, 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. Through the tradition and customs that were 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

Respeto is *Sexto Elemento*'s smallest production wine, and is the most intense expression of Bobal they can present. Coming from the estate's oldest vineyards (over 100 years old), and grown in poor sandy soils, the grapes are hand-picked and pressed in an old-school basket press, and go through a very slow and natural fermentation in the barrels (around 20 months) that it is also aged in. After 24 months in new and used oak, and having seen no additions whatsoever, the wine is bottled unfiltered and unfined. The resulting wine is intense, concentrated, and stunning, and is almost reminiscent of an 'Amarone' style Bobal. Dark and decadent on the nose, with ripe black fruits, wet earth, rich spices, and creamy warmth, the *Respeto* lives up to the name, as it pays homage to the intensity of this thick-skinned grape. The palate is natural and robust, following the loaded tones from the nose, and stocked full of gripping tannins, yet still with ample acidity. A wine for the decades.