



BODEGAS CAMINO ALTO

Tempranillo Joven



REGION/ ORIGIN	Castilla la Mancha VdIT Castilla	WINEMAKER	Sebastian Bro
VINTAGE	2023	WINERY ESTABLISHED	2002
VARIETALS	100% Tempranillo	VINEYARD(S)	Estate fruit (organic)
ALCOHOL	14%	AGE OF VINEYARD(S)	20-25 years old
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	Sandy, high mineral content
AGING	6 months	ELEVATION	650m
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic certified
FILTER/FINING	A light filter made of clay	PRODUCTION	40,000 bottles
TOTAL SULFUR/ RS	68 mg/l .8 g/l	HARVEST TIME	Early Sept (night time)

'Until death, it is all life' – Don Quixote
(CA vineyards sit right below the windmills at the entrance of La Mancha – the home of Don Quixote)

Bodegas Camino Alto is a small, organic estate outside of the village of Villa Cañas in the northern reach of Castilla y la Mancha in central Spain. Through Julio Raboso's dedication and passion for his estate to come into fruition, his newly built bodega is making exceptional wines of quality from an area that is known for its bulk production wines. With an annual production of about 300,000 bottles, the estate covers about 40 hectares of land with certified organic vineyards, which primarily only see the manure from the local free-ranging sheep, strategic pruning, and a springtime green harvest. The grapes that make up the estate's production are from start to finish focused on very clean and minimalistic processes, and the finish bottles have lovely soul along side the wonderful fruit character. Sure to continue their reputation for quality Spanish wine from La Mancha, this Bodega is one to keep an eye on.

The label shows the unique side view of the old town hall of Tembleque (the village where most of Camino Alto's vineyards are located). It is a particular skeletal architecture of the area that is still standing today.

Camino Alto Joven is made entirely from Tempranillo grapes, from the estates all organic vineyards. Being a young wine that is very fresh and easy drinking, the hot summers prove to mature these grapes with significant character. The grapes are destemmed and placed in stainless steel tanks for fermentation and rest for about six months before the final wine is bottled. The end result is full of bright berries and spice, and has a gorgeous soft texture that makes this Joven not only full of rich and full flavor and style, but also comes as an easy drinker and a pleasant surprise for this estate's entry-level red.