



## BODEGAS VIRGEN DE LA SIERRA Lo Brujo Macabeo



REGION/ ORIGIN	Aragon Calatayud D.O.	WINEMAKER	Manuel Castro
VINTAGE	2019	WINERY ESTABLISHED	1950
VARIETALS	100% Macabeo	VINEYARD(S)	Estate bush vines
ALCOHOL	13.66%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Red clay & large stones
AGING	No oak aging	ELEVATION	700-1000 meters
FILTER/FINING	Light Bentonite	FARMING METHODS	Sustainable
TOTAL SULFUR RS	107 mg/l .5 g/l	HARVEST TIME	Late September

*Lo Brujo = a male wizard (witch) / sorcerer/ magic maker  
Manuel Castro = lo brujo*

*Bodegas Virgen de la Sierra is a small winery in the town of Villarroya de la Sierra that has been making wines for over a century, boasting the oldest Bodega in the region of Calatayud. True to the traditional vineyards of the region, they farm predominately small-plots of old bush vine plantations scattered amongst the hillsides of the Sierra de la Virgen mountains. All practices in the vineyards and the bodega are very natural and sustainable, and the resulting wines are of exceptional at a magnificent value. Having old winemaking traditions combined with newer wine making technologies, it has taken their amazing range of 20 to over 100 year old fruit vines to unbelievable levels in the final bottled product. Enjoy the Lo Brujo wines of Bodega Virgen de la Sierra!*

*Still to this day, the people of Villarroya pilgrimage to a statue of the Blessed Virgin Mary that sits atop the Sierra de la Virgen mountains (where the bodega takes its name), and pray over the coming year's harvest*

*Lo Brujo Macabeo is a 100% Macabeo that is grown on 30 year old bush vines high in the mountains of Calatayud and is made in the typical Spanish style of white wines with no barrel aging. About 130,000 bottles are made each year, coming from approximately 60 hectares of vines. The juice sees skin contact for 10-12 hours before it begins its 25-30 day, low-temperature fermentation. After an extra month in tank, the wine is lightly filtered, fined with only bentonite, and then bottled for release in the spring. It is crisp and playful, with emerging flavors of tropical fruit and citrus making it fresh and well-balanced, refreshing and vivacious, and an unbelievable value that can be enjoyed on its own, or to paired with a wide range of cuisine.*