



## BODEGAS VIRGEN DE LA SIERRA Lo Brujo Rosado

REGION/ ORIGIN	Aragon Calatayud D.O.	WINEMAKER	Manuel Castro
VINTAGE	2018	WINERY ESTABLISHED	1950
VARIETALS	100% Garnacha	VINEYARD(S)	Estate bush vines
ALCOHOL	13.86%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Spontaneous	SOIL TYPE	Red clay & large stones
AGING	No oak aging	ELEVATION	700-1000 meters
FILTER/FINING	None	FARMING METHODS	Sustainable
TOTAL SULFUR RS	98 mg/l 1.33 g/l	HARVEST TIME	Early October

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

*Bodegas Virgen de la Sierra* is a small cooperative 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, the locals/farmers work in predominately small-plots of old bush vine plantations scattered amongst the hillsides of the Sierra de la Virgen mountains. With Manuel Castro's friendship and guidance with each small-plot owner, all practices in the vineyards and the bodega are very hands-off and sustainable, relying on the natural structure and balance of the grapes they grow, resulting in wines that are of exceptional and 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.

*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 Rosado* is an excellent example of the full flavors that come from Garnacha grown in this region. Fruit from 15-20 year old vineyards, this wine is fruity and fresh, with concentrated strawberry and raspberry flavors making it smooth and well-structured. A highly versatile wine that will pair well with almost any dish. The 2018 vintage allowed for a fairly traditional maceration period of just under 3 days, lending itself to the classic Spanish style rosado, with a rich pink color, and structure that agrees. Low temperature fermentation followed by extended time in tank, this rosado showcases the beautiful vivacity that retains Lo Brujo's consistent style.