



Uva de Vida's Motto:

To observe from thought, to feel from the heart, to act from will

*Uva de Vida* is a small, biodynamic farm in the Santa Olalla area of Toledo. Maria Carmen López Delgado started her project in 2005 after she found herself beating a serious illness through realizing that intimate work with the earth and all of its energy, could rejuvenate her own ailments. "If we take care of the earth, we take care of ourselves. Life has given me a new opportunity." Together, with her husband Luis Ruiz, they work in the dry and extreme continental climate of Castilla with 9.5 hectares of Graciano (a fairly rare red grape in Spain, let alone Castilla), and 3 hectares of Tempranillo. Without even the use of copper or sulfur in the vineyard, they have a sincere passion and dedication to keeping their land perfect, in order to produce incredible grapes, situated between cereal fields and Cornicabra Olive groves. Music accompanies the vines and the cellar, in order to move subtle energy around using the gentle vibrations of sound waves. The Mandala image on the label of each bottle is their own complex geometric diagram of their vineyard (at 40° latitude), which outlines these energetic vibrations that are so crucial to their biodynamic farming practices.

Further label info: The 8 pointed star references the Arabic & Jewish past of Toledo, which represents the connection between heaven & earth, the stable balance between spirit (cosmic) & matter (telluric). Also, it pays homage to the ancient Mediterranean civilizations that worshiped the sun, which they represented with 8 rays as a hallmark of spiritual realization, representing the sum of all aspiration, a symbol of life that inspires us.

'These are living wines, capable of influencing our thoughts, our feelings and our actions. They help us to feel free & coherent. They are wines that reach the heart & have their own music.' — Carmen López Delgado

*Uva de Vida 'Latitud 40' Graciano* takes its name from the location on the earth where the winery sits — 40° Latitude. The grapes are hand harvested from the north and southeast facing slopes of the vineyards, where there not any strict mono-culture, as they share the space with olive trees and cereal fields. After a 4-day cold maceration, the grapes begin to naturally ferment in stainless steel tanks with pump-overs twice a day until nearly a month passes when it has finished, and goes into a vertical press before relaxing back into stainless steel. The finished wine is vibrant and fresh on the nose with hints of lilac, menthol, and under ripe red cherries. On the palate, a flush of wild blueberries, black cherries, and cool mint crowd together with good acidity and soft yet persistent tannins. The finish is long and juicy, with ample texture, blueberry skin, almonds, and a touch of cocoa nib. Serve slightly chilled.