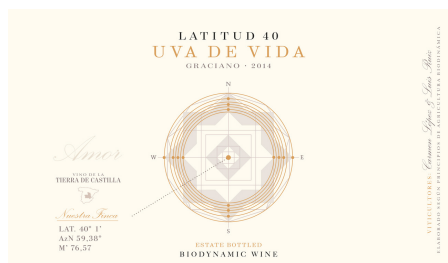


## UVA DE VIDA Latitud 40 Roble



|                              |                                      |                       |  |
|------------------------------|--------------------------------------|-----------------------|--|
| REGION/<br>ORIGIN            | Castilla la Mancha<br>VdIT Castilla  | WINEMAKER             | Carmen López Delgado                           |
| VINTAGE                      | 2014                                 | WINERY<br>ESTABLISHED | 2005   |
| VARIETALS                    | 100% Graciano                        | VINEYARD(S)           | Estate — Santa Olalla<br>9.5 hectares Graciano |
| ALCOHOL                      | 15%                                  | AGE OF<br>VINEYARD(S) | 7 years old                                    |
| FERMENTATION                 | Stainless steel<br>Indigenous yeasts | SOIL TYPE             | Clay & limestone                               |
| AGING                        | 12 months                            | ELEVATION             | 494 meters                                     |
| BARREL TYPE/<br>YEARS IN USE | French oak (used)                    | FARMING<br>METHODS    | Biodynamic certified<br>(Demeter — 2013)       |
| FILTER/FINING                | None                                 | PRODUCTION            | 5,600 bottles                                  |
| TOTAL SULFUR/<br>RS          | 2 mg/l<br>.31 g/l                    | HARVEST<br>TIME       | 3 <sup>rd</sup> week of September              |

### *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**

The *Uva de Vida* 'Latitud 40' Roble is named after the 40° latitude position of the winery, and the importance of their place in the universal energy that guides so much of the estate's practices. The wine is made from only Graciano grown on northeast and southeast facing slopes that are shared with olive trees and cereals, and is brought to the cellar for about 3 to 4 days of cold maceration. A natural fermentation in stainless steel takes place with 2 pump overs a day, before it goes through a vertical press and then into used French barrels for one year. Aromas of roasted cherries, bitter dark chocolate, black fig, walnuts, and spice box lead into a rich palate of black tea, tobacco leaf, and dark port-like characteristics. The mouth is surprisingly full of fresh acidity, is quite long on the finish, and lingers with spicy tones and dark brambly fruit.