



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 Rosado* comes from the estate's youngest vines, which has an electric energy behind it that shows through in a clear and dynamic way. The 2020 is a blend of both Tempranillo and Graciano, which only spent several hours on the skins to give a bright fresh color and it comes across in the glass more like a light, fresh, chillable red. Hand harvested fruit leads to a native yeast and temperature-controlled fermentation in stainless steel, and after the malolactic has finished, the wine sits and naturally clarifies before it is bottled, with no filtration and no added sulfites. The result has a dark red rose hue, and has an aromatic floral quality that is backed by fresh berry fruit, and hints of earthy dust. In the mouth, the wine is fresh with acidity, but has enough grip from the tannic nature of the grape to keep the structure in line with the lifted fruity quality, and long spicy finish. Best served at cellar temperature.