

UVA DE VIDA Septenio



REGION/ ORIGIN	Castilla la Mancha VdIT Castilla	WINEMAKER	Carmen López Delgado
VINTAGE	2012	WINERY ESTABLISHED	2005
VARIETALS	100% Graciano	VINEYARD(S)	Estate — Santa Olalla 9.5 hectares Graciano
ALCOHOL	16%	AGE OF VINEYARD(S)	5 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & limestone
AGING	24 months	ELEVATION	494 meters
BARREL TYPE/ YEARS IN USE	French oak (used)	FARMING METHODS	Biodynamic certified (Demeter — 2013)
FILTER/FINING	None	PRODUCTION	1,664 bottles
TOTAL SULFUR/ RS	9 mg/l 1.12 g/l	HARVEST TIME	3 rd 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**

Uva de Vida 'Septenio' is made from the best Graciano vines on the estate's northeast and southeast facing slopes where not only grapes grow, but also olive trees and different types of grain. After a hand-harvest, the fruit sat for 3 to 4 days during a cold maceration before a natural fermentation in stainless steel vats. Once pressed, the wine went into old French barrels for two years, only to be topped up with the following vintages of wine, making this a unique blend that consists of 5-10% of the 2013, 2014, and 2015 vintages. In July of 2016 the wine was bottled, having never seen any additions of sulfur, and offers a mature and structured wine with lovely age on it. A nose of cherry cordial, spicebox, wild blueberries, orange peel, and soy, leads to a wonderful and intense palate of dark black fruits, Luxardo cherries, black currants, and mature tannins that are lined with spicy wood accents and fresh tobacco leaf.