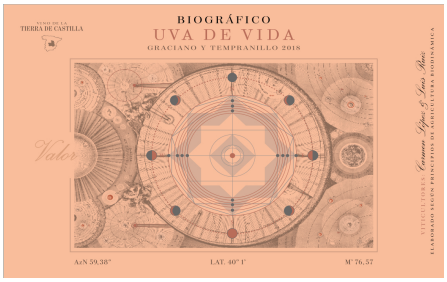

UVA DE VIDA
Biográfico Tinto

REGION/ ORIGIN	Castilla la Mancha VdlT Castilla	WINEMAKER	Carmen López Delgado
VINTAGE	2022	WINERY ESTABLISHED	2005
VARIETALS	80% Graciano 20% Tempranillo	VINEYARD(S)	Estate – Santa Olalla 3 hectares Tempranillo
ALCOHOL	14%	AGE OF VINEYARD(S)	8 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & limestone
AGING	6 months	ELEVATION	494 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Biodynamic certified (Demeter – 2013)
FILTER/FINING	None	PRODUCTION	17,000 bottles
TOTAL SULFUR/ RS	8 mg/l .5 g/l	HARVEST TIME	Mid 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 Biográfico Tinto is made with biodynamically farmed grapes from the estate's northeast and southeast-facing slopes. In 2022, the wine was made from 80% Graciano, and 20% Tempranillo, was hand-harvested, and fermented naturally in stainless steel tanks for 7 days with skins before pressing, and then a rest for about six months in the same vessels. The wine naturally clarifies and is not filtered nor sees any additions of sulfur before bottling, and is then released as a fresh expression of this blend. Dark in color, yet light in character, the aromas are a mix of spicy fruit, a touch of fresh earth, and hints of purple flowers. The palate is dynamic and bright, with an exciting texture, bright red cherry fruit, a bit of lilac, and a slight earthy umami quality.