





Spain, La Unidad, skinG or Queen, Espagne, Orange

Spain

La Unidad Viñas y Bodega is Manuel Moreno's project in Cebreros-Sierra de Gredos. A project born from the desire to have fun making wine and making wine to have fun. Without rules and without molds. With friends.

PRESENTATION

Their logo is a zebra because that is how they define themselves and that is how their wines are: natural, independent, wild, free, that cannot be domesticated. With vineyards in the Sierra de Gredos and organic viticulture, laUnidad is pure donkey in its most honest and creative version, with a fun and imaginative image.

TERROIR

Very Poor Loose Granitic Sand Soils.

IN THE VINEYARD

Old Bush Vines Planted More Than 60 Years Ago At An Altitude Of 700-800 Meters, Yields Of 2,000 Hgr Per Hectare

WINEMAKING

Manual harvesting in 25hgr boxes chilling to 0° prior to vatting, spontaneous fermentation at low temperature with its own yeast and skin contact in stainless steel tanks.

AGEING

8 Month Ageing on its lees.

VARIETAL

Albillo real 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Bright amber yellow color, expressive nose with aromas of white flowers and stone fruit, tasty, fatty sensation and volume due to its elaboration with skins and aging, an elegant wine, complex, with lots of personality, intense and versartile, long well assembled, very gastronomic and differential.

FOOD PAIRINGS

Seafood, grilled meat, fish.

REVIEWS AND AWARDS



91/100 (2021) Robert Parker





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