

TABLE 31 IMPORTS

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Matelot 2019

Appellation-Pago Calzadilla D.O.
Varietals-100% Garnacha Blanca
Vineyard Site-Cuatro Pinos/Los Torrentes/Aldehula
Vine Age-9 years
Acres-3.70
Soil-Limestone with clay subsoil
Elevation-3,100'
Yield/Acre-2.80 tons/acre
Production-5,000 bottles
Aging-6m on lees French Oak



WINEMAKING/PRODUCTION. Garnacha Blanca is lightly pressed, then fermented in stainless steel of 8,000 liter tanks with native yeasts. French oak barriques for 6 months on the lees, then bottled.

THE STORY. In 1980 by the Uribes-Madero family. Pago Calzadilla is a 49 acre Pago located near Huete (Cuenca). Steep, north facing terraced slopes on the Cerra del la Pàjara, consisting of numerous soil types and terroirs. Calzadilla is a Pago within the D.O. Pago Calzadilla, the only bodega in the D.O. Paula Uribes is the winemaker. **A Monopole.**

TASTING NOTES. A mineral and limey Garnacha Blanca with fine lees, white blossoms and some cream. Pure, medium-bodied palate with cream, stones and nectarines and a light bite to the finish.