



**Story of the wine:**

Encierro is the latest creation of Les Passers de Vins (Lionel Osmin & Cie), a wine import house founded by the South-West wine maker Lionel Osmin and the bouncing Basque & ex-rugby player Imanol Harinordoquy. Their respective personal and family pasts have created strong connections with Spain and they constantly travel through the Iberian vineyard in search of stories, emotions and encounters. This organic wine is the result of their travels that led them to La Mancha Region, just south of Madrid, where we can only see the mills of Don Quixote at the horizon. They named this wine “ENCIERRO” out of love for the ferias during which, in the early morning, the “festayres” will run with the bulls, released into the alleys of the city center. The intrepid will try to stay ahead, the others, more cautious, will follow behind. This moment is called ENCIERRO in Spain. A few moments later, everyone will gather around tapas to comment on their exploits and prepare for the party...

**Varietals:**

55% Macabeo & 45% Verdejo

**Area:**

Castilla La Mancha, Spain

**Av. age of the vines:**

14-17 years

**Ageing:**

Harvest during the coolest hours. Direct pressing followed by cooling of the juices. Stabilisation of juices on fine lees of 72 hours, then start of fermentation at controlled temperature. Vinification in vats to keep the fresh aromatic potential of verdejo. Vinification using separate grape varieties then blending after 2 months of ageing on lees following the end of alcoholic fermentation. Bottling process early to maintain freshness.

**Descriptions for Wine List:**

Pale colour with some green highlights. The nose is quite subtle, it is mainly the Verdejo which will bring its fresh notes: citrus, melon, flowers white. The Macabeo, more aromatically neutral, will bring its texture to the mouth to give the wine its balance.

