

Gulp/Hablo Garnacha 2022

Tech Specs

Type:	Red Still Wine
Region/Subregion:	Castilla La Mancha
Organic?	Yes
Vegan?	Yes
ABV:	12.00%

A closer look...

Vineyard:	Finca Entresendas/ El Bernardo
Soil:	Clay and loam, high organic matter / Clay and silty-sandy
Age of Vines:	1970s/1990s
Vineyard Size:	15 ha / 15 ha (30 ha total)
Climate:	Long and cold winter, followed by a dry spring and a warm summer. The ripening has taken a long time, more than usual, then we got less production but a better quality due to grape concentrate
Farming Methods:	Spurred cordon system, harvest by machine
Fermentation Methods:	100% de-stemmed. Fermentation between 20-22°C in stainless steel tanks. Malolactic fermentation in the same tank at 24°C.
Winemaker:	Pablo Parra/Juan Antonio Ponce
Residual Sugars:	1.6 g/l
Acidity:	4.3 g/l
SO2:	<50ppm

All about this bottle

Friend and Farmer and HAND WORK is the dream of three brothers, Francisco, Javier and Luis Parra. The hope was to celebrate their home of La Mancha by raising organically and biodynamically grown grapes. When it comes to the winemaking behind Friend and Farmer, Hand Work and Gulp/Hablo they partnered with the exceptional Juan Antonio Ponce of Bodegas Ponce. The Parra brothers work two vineyards near the town of Las Mesas. One is Entresendas (between paths) sitting in a dried river bed. These rich, alluvial soils are perfect for the cultivation of grapes reflecting light and heat and ensuring drainage. The other vineyard is Olla del Monte is perhaps easily represented by its other name: Cuesta Color-, the colored slope. This gentle slope is covered in chalky clay and a fine layer of pebbles on the surface that capture and radiate the heat of the sun—a key benefit during the desert nights.

