

Viñedos y Bodegas El Barro

Camino El Lomo, 2

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Person in charge: Bonifacio Pérez Mariscal

Position in the company: Manager

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El Barro Vineyards & Wineries is the result of all the experience and knowledge accumulated over 3 generations of a family of winemakers from Toledo, whose beginnings date back to 1892.

Their vineyards and wineries are located in the Méntrida PDO, an area of great tradition in wine production, where they faced a deep transformation to adapt to nowadays market trends.

In viticulture, we have made plantings of varieties such as Cabernet Sauvignon, Merlot, Syrah, Sauvignon Blanc, etc., to obtain grapes developing the qualities of the variety, together with the peculiar environmental conditions of the area to the north of Toledo. These grapes, wisely processed at the winery, basing on tradition and the most advanced processing techniques, develop their complex and diverse nuances and aromas. Later on, when aged in wood and bottle, these wines rest, strengthen and lengthen their qualities, which over time will be delighted and remembered for posterity.





Méntrida
Denominación de Origen
— TOLEDO —

TECHNICAL DATA OF WINES

Name of the brand: MAJAZUL, GRAND VULTURE, PONTALIE (Syrah, Cabernet Sauvignon) and PONTALIE (Merlot, Tempranillo)

Zone: Méntrida Protected Designation of Origin (PDO)

Type of wine: Aging red

Vignerón/enologist: Miguel Ángel Pérez Mariscal Varieties: Cabernet Sauvignon, tempranillo, Syrah Agriculture: Conventional

Vineyard:

- Localization of the vineyard: Arcicollar
- Climate: Continental - Mediterranean
- Soil: Loamy
- Plots or hectares: Approximately 19 plots
- Age of the vineyard 6 - 20 years

Elaboration:

- Mechanized harvesting
- Elaboration: eac vine separately in stainless steel tanks (14000 l.)
- Grapes with no sticks
- Cold pre-fermentative maceration.
- Maceration time of 3 weeks
- Fermentation: natural and macolactic
- Mecanical Extraction
- Aging: The wine passes to an American Oak barrel, where it stays during aging during 6 moths.
- Bottling: Clarified and filtered

Analytical data:

- Alcoholic content: 12.5 %
- pH: 3.4 - 3.6 years
- Total acidity (g/l) 3 - 3.1 years

Production: (in bottles and liters)

Majaluz: 20.000 bottles

Grand Vulture: 10-15.000 bottles

Boxes format: Boxes of 6 and 12 bottles.

