



SIERRA DE TOLOÑO

Rioja, Spain

High up in the foothills of the Sierra de Toloño, in Rioja Alavesa, Sandra Bravo works in some of the oldest, and highest altitude vineyards in Rioja, growing Garnacha, Tempranillo, Viura and some Graciano. This young winemaker who worked in France, New Zealand, and Italy before coming back to her native land translates the mountainous landscape into pure and expressive wines.

She has a small winery in Villabuena de Álava, where she works with steel, anforas, and old wood. From that area she also work on various micro-plots, being able to harvest multiple varietals from micro-terroirs that together form a fresh, beautiful image of the area.

In her own words:

“I was studying Engineering and Enology in Rioja and then I was working in wineries of Bordeaux, Tuscany, New Zealand and California. When I came back to Spain I spent 7 years in Priorat. All that experience gave me an open point of view to make different wines here in Rioja (where I come from). I have to say Priorat really influenced me to make artisanal wines, and to understand that the most important is the vineyard, the vineyard with soul.

When I came back to Rioja in 2012, I decided to make wines respecting what the vineyard give and always looking for freshness. I was in love with this area in Rioja Alavesa, calcareous soil, small plots, Mediterranean herbs and always North wind with high altitude (right in the mountain that gives my name’s project: Sierra de Toloño)... it was perfect! Because all of this my wines are really mineral.

The wines are fresh and not too oaky, I try to do minimal intervention in the cellar, then I can keep wines alive into the bottle. In Rivas de Tereso (650 m altitude) I have the vineyards of Sierra de Toloño (Red and White) and two top wines: La Dula, which is planted to Garnacha and Rivas de Tereso, planted to Tempranillo.”



Garnacha de Altura 12/750ml

The second release of this wine from Sandra which shows a real increase of quality from the last vintage (not to say the previous vintage wasn’t also spectacular). Vines are planted 700 meters altitude, which is relatively high for the region on an organically farmed vineyard. In the Rivas de Tereso, where the wine is made, vines are on average about 70 years old. Combine these factors in addition to limestone soils create a wine that is completely indicative of the region. Grapes are hand picked around October and under go spontaneous fermentations in old, used foudres and clay amphora. Wines are unfiltered with no clarification and very little sulfur. Many claim this is the “Pinot Noir of the South.”

Technical Specifications

Product Type: Red Wine

Varietal: Garnacha

Farming Type: Organic