



# 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.”



## Rioja Rosado 12/750ml

60% Tempranillo 40% Garnacha from a high altitude vineyard in Álava.(700m). The grapes are 100% destemmed then partially macerated on the skins, the rest is directly pressed. Fermented in neutral French oak barrels and aged on the lees for a few months. 250 cases produced.

## Technical Specifications

**Product Type:** Rosé

**Varietal:** Tempranillo

**Farming Type:** Organic