

Senda 66 2010



Wine Ratings -- This Vintage:
87 points – Wine Enthusiast

Wine Ratings -- Earlier Vintages:
2008: 90 points – Wine Advocate

Region:

La Mancha is located in central Spain and with nearly 500,000 acres under vine is the largest wine region in Spain. 6% of the world's wine is produced in La Mancha. La Mancha is on a plain that is slightly tilted with vineyards in the north at about 1600 feet and in the south at about 2600 feet in altitude. The proximity of Madrid gave La Mancha a good market during the Middle Ages, but new regions closer to the capital reduced that advantage. Modest land prices and even more modest grape growing costs brought new capital investment to the region in the 1970's, which helped improve the quality of the wine in the 1980's. Improvements to the road network facilitated exports, and today over 70% of the region's production is exported.

Bodegas La Candalaria -- Bodegas La Candalaria is owned by a small group of growers and winemakers who were members of the former cooperative. They formed an association with 4 other small bodegas so they can share equipment and technology to reduce their individual overhead costs. The bodega is located near the small village of Casas de Haro where some of the oldest Tempranillo vineyards are located and traditionally yield more complex and high quality red wines.

Vineyards – All estate vineyards. The vines are spaced about 8 feet apart to help compensate for the limited moisture. The vineyards have many stones, which vary between golf ball to soft ball in size and help retain moisture in the soil during the hot growing season. Additionally, the stones have a glossy sheen, which reflects the intense sunlight back up to the grapes, resulting in a very uniform ripening of each cluster.

Tasting notes – Dark red color. Cedar and berry aromas. Medium body. Slight toasted coffee flavor with a hint of milk chocolate. Well balanced, smooth, savory.

Imported since: 2007

Appellation: La Mancha

Composition: Tempranillo

Soil: high concentration of sand with lots of round stones

Elevation: 2500 feet

Vineyard practice: sustainable farming

Vine Age: 40 to 50 years

Yield: 1.2 tons per acre

Harvest Dates: First 2 weeks of September

Fermentation: 12 days maceration, 9 days fermentation in small stainless steel tanks with indigenous yeast

Aging: 8 months in new French oak and 5 months in bottle

pH: 3.75

Residual Sugar: dry

Alcohol: 14 %

UPC: 7 50428 21447 2