

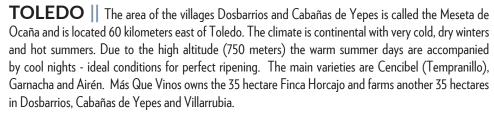
## **MÁS QUE VINOS**







MÁS QUE VINOS | Más Que Vinos was founded in La Rioja in 1998 when three friends - Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodriguez met. Three winemakers, each one with extense winemaking experience. Seeing the great potential of the vineyards in Gonzalo's hometown of Dosbarrios (outside Toledo), they launched their personal winery project rescuing old plots of indigenous grape varieties and moving to all organic viticulture. They renovated the old family winery (from 1851) and in 2007 constructed a new modern winery in nearby Cabañas de Yepes.





BLEND | 80% Cencibel (Tempranillo) & 20% Garnacha

VINEYARDS | 80 year old bush vines with a yield of 1500 kg/hectare on limestone soils at an altitude of 750 meters. La Plazuela is the name of the old family winery (from 1851) located at the "plazuela de la iglesia" (the small square, next to the church), with the old amphoras and where the wine is aged.

WINEMAKING | Spontaneous fermentation in conical stainless tank followed by malolactic in traditional cement amphoras (tinajas). Aging for 15 months in new 300L barrels (80% French & 20% American oak) followed by a final year in tinaja.

## PRESS | 96 WA

"2018 was clearly a great vintage for Más Que Vinos, with some of the best wines they have produced since they started in 1999. That is the case for the 2018 La Plazuela, the finest Cencibel I know, complemented with 20% Garnacha Tintorera (all organic and certified), which produces a characterful wine with lovely chalky rusticity and an explosive and powerful personality at 15% alcohol. This is a wine that reflects the sun and the countryside of La Mancha like few others. Bravo! "











