

# Desoutter & James

Specialists in Spanish wine



## Cielos y Besos

"Spain's wild west captured and put in a bottle." That's how one critic has described the wines produced by Charlotte Allen in the remote village of Feroselle. "Charlie", as her friends call her, began her career with a long stint working for a UK importer before deciding she wanted to make her own wines, and set off to study viticulture. On the advice of wine-making friends, she ended up in the Arribes region. The emphasis here is very much on working with the native local varieties like Juan Garcia, Rufete and Brunal to create unique wines bursting with character - something Charlie is doing to great effect.

DOP Arribes

Grape varieties: Juan García, Tempranillo, Rufete, Bruñal, Bastardillo Chico

Harvest: Manual

Winemaking: Following a careful selection in the vineyard, grapes are de-stemmed and pressed before undergoing a 3-4 day pre-fermentative maceration. Fermentation in concrete tanks with pumping over every two days. 6 months on fine lees in concrete tanks. No fining or filtering before bottling.

ABV: 13.5 %

Total acidity: 4.26 g/l

Residual sugar: 2.4 g/l

Total SO<sub>2</sub>: 8 mg/l

Bottle type: Burgundy, 75cl

Closure: Natural cork

**Tasting notes:** Intense cherry red. Aromas of black and red fruit with balsamic, lavender and mineral notes. Complex and smooth palate with freshness and balance.

For prices and more information, please email [info@desoutterandjames.com](mailto:info@desoutterandjames.com)

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