

# **El Cosmonauta**



**Y EL VIAJE EN EL TIEMPO  
(Travel in time)**



# The project

**The Idea** vinification of one of the most special plots we have, the vineyard of the "Monte Viñaspre". This plot planted by the grandfather Teodoro back in the 40s has a curious blend of varieties.

In order to discover the wine he our grandfather drank over 60 years ago we set out to create this wine.

To do this, we have been so respectful of the fruit as were our ancestors, fondling each cluster and using grapes and only grapes for winemaking without the addition of sulfites.

In this wine we found classic varieties that were planted in Lanciego; Tempranillo, Garnacha, Viura, Malvasia and Turruntés.

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## The plot

The plot we call Monte Viñaspre Monte is a small plot of about 3500 m<sup>2</sup> located in Viñaspre at an altitude of 612 meters.

The Vineyard is located in the tableland forming the Viñaspre stream and has a very characteristic of this type of soil formations, the so-called "red soil" ferrous calcareous clay.

The plot was planted by the grandfather Teodoro Mauleón in the 40s, using two horses and a mule as today reminds Jose Mauleón. Today, large stones that could not be removed at the time still remain between vines.

Is really curious the distribution of different grape varieties. Almost half of the vineyard is planted with white varieties (Viura, Malvasia Riojana and Turrantes) and the rest tempranillo and garnacha classic.

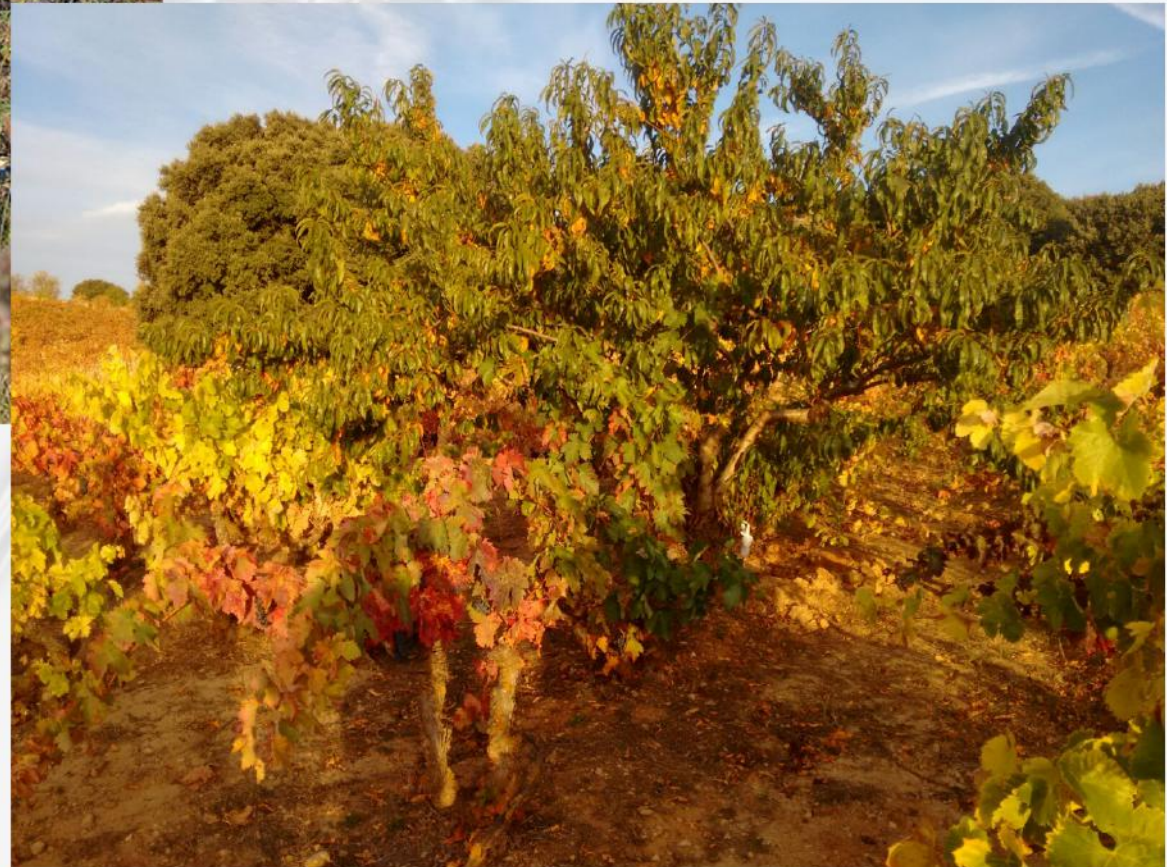




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**Monte Viñaspre**







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## Viticulture

Minimal interaction in the vineyard and cares totally oriented to quality.  
The wine is certified organic viticulture.





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## Wine making

A philosophy clearly aimed at the minimal interaction and for this "Time Travel" 100% whole grape with stem in a carbonic semimaceración. Winemaking 100% natural without any addition or sulfites.



All varieties, both red and white are vinified together in this wine made 100% without sulfites.

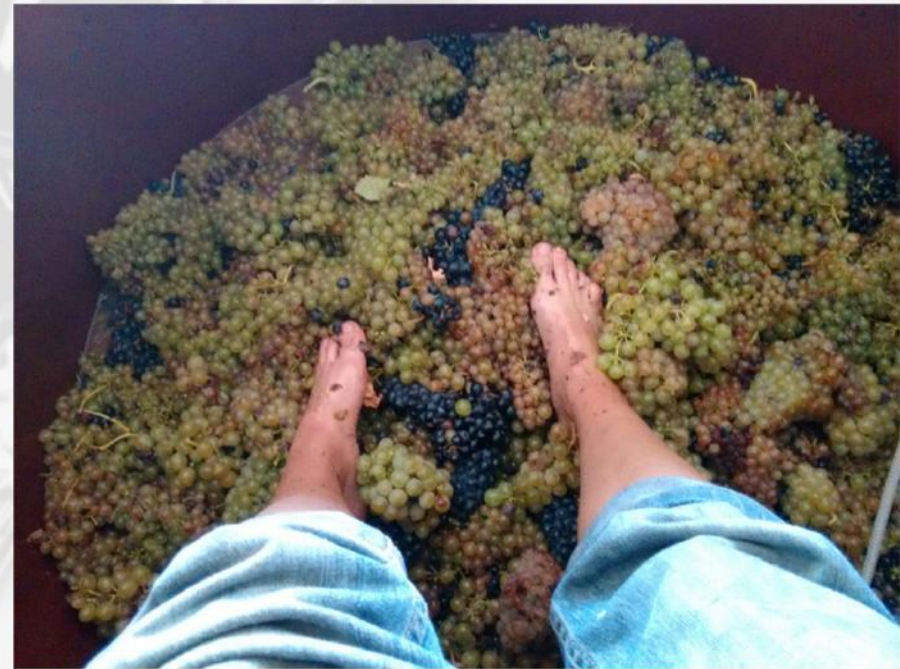




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# Wine making

100% whole grape with stem in a semi carbonic maceration.



We do not use any temperature control or any correction is performed and all the process is completely manual



## El Cosmonauta Y EL VIAJE EN EL TIEMPO

- **DO:** DOCa Rioja - Rioja Alavesa
- **Varieties:** Tempranillo, garnacha, Viura, Malvasia and Turruntos. 60% of red varieties and 40% white.
- **The plot:** "The vineyard of Monte Viñaspre is located 612 meter high, NE of Lanciego, planted in the tableland forming the Viñaspre river. It features a typical red soil, ferrous calcareous clay. It was planted by the grandfather Teodoro Mauleón in the 40s.
- **Viticulture:** Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.
- **Wine making:** all grapes, both red and white are vinified together, 100% whole grape with stems is used in a semi carbonic maceration. 100% natural brewing without additives and without sulfites.
- **Production:** 212 Magnums in the 2015 vintage