



# Rebel.lia

D.O. Utiel - Requena

Rebel.lia rebels against the rules, but without breaking them, and is free to express itself as it has behaved that year, always faithful to its philosophy of expressing the vintage.



## REBEL.LIA RED

### VINEYARDS

The grapes used for Rebel.lia are sourced exclusively from different plots of our Finca Alfaro that complement an organoleptic harmony each vintage. Our organic viticultural practices encourage biodiversity and the sustainability of these vineyards.

### PRODUCTION

The grape varieties are vinified separately and depending on the grape ripeness for the wine style chosen; the grapes arrive at the winery for destemming and a very light crush, prior to fermentation in stainless steel vats with indigenous yeasts. Temperature is controlled with max. 26C for normally 10-12 days with regular, short remontages. The wine remains on the skins for a few days after fermentation and then is decanted by gravity, the skins then pressed using a pneumatic press at low pressure obtaining a small amount of press wine for blending. The wine is then aged for approx. 3 months in 225l used oak barrels. Part of the wine is then aged for approx. 3 months in 225l used oak barrels.

### TASTING NOTES

**Colour:** Deep ruby Colour with purple hues on the rim.

**Nose:** Medium intensity of red fruits, wild herbs and scrub with subtle of toast and smoke.

**Palate:** Fresh and clean driven by mature red fruit that fills the mouth with ripe red plum, cherry and redberry /blackberry. Fine integrated tannins and alcohol with good weight of fruit resulting in a long, balanced finish.

### VARIETY

65% Tempranillo / 35% Garnacha Tintorera

### ANALYTICS

Alc. vol: 13.5 - 14,5%

Acidity total: 5 - 6 gr/l

Sulfuroso total: 45 - 75 gr/l

### SERVICE & PAIRING

Temperature: 13º- 15º. Pairing: appetizers, salads, embutidos/cured sausages, rice with poultry, pasta with vegetables and semi-cured cheeses.

### DRINK WINDOW

Now or hold up to 3 years after harvest.

### AWARDS & DISTINCTIONS

James Suckling 2019 - 91 pts  
International Organic Wine Award 2019 - Gold medal  
James Suckling 2018 - 90 pts  
International Organic Wine Award 2018 - 97 pts  
Gilbert & Gaillard Wine Guide 2018 - Gold medal  
Concours Mondial de Bruxelles 2018- Gold medal  
James Suckling 2017 - 90 pts  
Guía Peñín 2017 - 90 pts  
Decanter 2017 - Recommended



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