

Paso-Primero Tinto.

Vintage – 2022

Notes - High temperatures with consecutive heatwaves set records throughout the early part of the growing season with the hottest May since records began. It was also significantly drier than previous years with only 412mm of rain, compared with the 513mm average. Thankfully, the weather broke close to harvest and slowed maturation, but the difficult conditions further advocate our transition to organic farming and a greater reliance on indigenous varieties.

Grape Blend – 64% Cabernet-Sauvignon, 19% Tempranillo, 13% Syrah, 4% Merlot.

Production – Each component of this wine is treated individually across a combination of concrete, stainless steel, and oak, and utilising a range of techniques including conventional and wild fermentation, stem contact and extended skin contact.

Analysis –

Alcohol	Residual Sugar	Total Acidity	pH
13.5%	1.12 g/l	6.29 g/l	3.38

Packaging – 75cl, lightweight, 390g, Bordeaux bottles available with DIAM or Stelvin closure.



Notable Press & Awards –

Best Vegan Red – PCWA 2021.
Bronze – International Wine Challenge.

'It's there with the best value wines I've had this year'
Joe Fattorini, **The Wine Show.**



Winemaker – Thomas Holt
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Paso-Primero Blanco.

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Grape Blend – 51% Chardonnay, 39% Gewurztraminer, 6% Alcañon, 4% Macabeo.

Production – Each component of this wine is treated individually in either concrete or stainless-steel tanks. A portion of the concrete fermentations are skin contact and use wild yeast but most of the ferments are conventional.

Analysis –

Alcohol	Residual Sugar	Total Acidity	pH
12.6%	0.3 g/l	4.5 g/l	3.61

Packaging – 75cl, lightweight, 390g, Bordeaux bottles available with DIAM or Stelvin closure.



Notable Press & Awards –

Silver - London Wine Awards.

'plump and generous with sweet grape, lychee, melon and pineapple flavours' 89/100 – Jamie Goode, **Wine Anorak**.

'lovely aromatic notes of white peach, nectarine, acacia, honeysuckle and lime' – Aleesha Hansel, **Tatler**.



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Pasotismo Blanco.

Vintage – 2021

Notes -A dry vintage with 29% less rainfall than average but consistent temperatures during the growing period and, despite a hot end to August (39.9°C) and localised rain events in early September, an excellent build up to harvest. A year for high quality grapes with distinct varietal character.

Grape Blend – 49.53% Macabeo, 25.24% Chardonnay, 25.23% Alcañon.

Production – Extremely small batch production across numerous vineyard sites to enhance the distinct varietal characteristics. Each batch was hand harvested then micro processed with any or all of the following techniques; cold maceration, extended skin contact, barrel fermentation, wild inoculation, and Flor yeast maturation. Blending occurred in February 2022 with bottling in May 2022.

Analysis –

Alcohol	Residual Sugar	Total Acidity	pH
11.32%	0.4 g/l	7.99 g/l	3.27

Packaging – 75cl, lightweight, 445g, Burgundy bottles with DIAM closure.



Notable Press & Awards –

Bronze - PCWA.

Commended - International Wine Challenge 2023.

'deeply satisfying'. TC, jancisrobinson.com.

'I adore this limey, minerally treat' Joe Fattorini, The Wine Show.

'elegant expression with a perfect balance' Wine Is Social.



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Grape Blend – 30% Garnacha, 28% Syrah, 9% Cabernet-Sauvignon, 9% Moristel, 9% Parraleta, 9% Tempranillo, 6% Merlot.

Production – Extremely small batch production across numerous vineyard sites to enhance the distinct varietal characteristics. Each batch was hand harvested then micro processed with any or all of the following techniques; foot pressed, barrel fermentation, wild inoculation, and extended skin contact maturation.

Analysis –

Alcohol	Residual Sugar	Total Acidity	pH
13.4%	0.59 g/l	5.91 g/l	3.34

Packaging – 75cl, lightweight, 445g, Burgundy bottles with DIAM closure.



Notable Press & Awards –

Bronze – International Wine Challenge.

Bronze – London Wine Competition.

Finalist – PCWA.



'I just love, love, love the back labels of these wines' TC, jancisrobinson.com.

'wines that look to the past and the future and try to surprise' www.heraldo.es



PASO-PRIMERO

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Moristel '76.

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Grape Blend – 100% Moristel..

Production – Hand harvested from 47year old vines. Fruit selection was followed by partially foot-pressed, 15% stem contact fermentation and extended skin contact maturation in concrete tanks for 4 to 6 weeks. After pressing the wine was returned to concrete tanks for further maturation.

Analysis –

Alcohol	Residual Sugar	Total Acidity	pH
12.65%	0.37 g/l	5.13 g/l	3.36

Packaging – 75cl, lightweight, 445g, Burgundy bottles with DIAM closure.



Notable Press & Awards –

Bronze – International Wine Challenge.

Bronze – London Wine Competition.

Finalist – PCWA.



'Gloriously bright and fruity, this unusual Spanish red from a rare grape variety is one of the most joyous wines I've tasted this year' Fiona Beckett, **The Guardian**.

'Lovely aromatics, lively and vivid, very bright. Lovely crunchy freshness. Beautifully expressive'. Jamie Goode, **Wine Anorak**.



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Paso-Próximo Tinto.

Grape Blend – 48% Garnacha, 26% Moristel & 28% Parraleta

Analysis –

Alcohol	Residual Sugar	Total Acidity	pH
12.9%	0.54 g/l	5.83 g/l	3.37

Packaging – 75cl, lightweight, 445g, Burgundy bottles with DIAM closure.

The Blurb -

We are constantly trying to explore the potential of Somontano and push the limits of the region's quality. Part of this project has meant re-establishing indigenous varieties and figuring out ways to unlock their idiosyncrasies to make unique wines with the Paso-drinkability. It's a slow process, with endless trials, experiments, and micro-batch production but it's an incredibly exciting project. Every day in the cellar feels like an opportunity, and tasting these trials encouraged us to make two wines that wouldn't be possible anywhere else in the world. It started as a challenge to learn about our vineyards and became a quest to create something special. Local varieties that are only found in Somontano, enhanced by progressive farming and sympathetic winemaking. Everything that's exciting about modern wine with the freedom to follow our palates.



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Paso-Próximo Blanco.

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Grape Blend – 72% Macabeo, 28% Alcañon.

Analysis –

Alcohol	pH
12.9%	3.37

Packaging – 75cl, lightweight, 445g, Burgundy bottles with DIAM closure.



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