### VINOUS OBSCURA

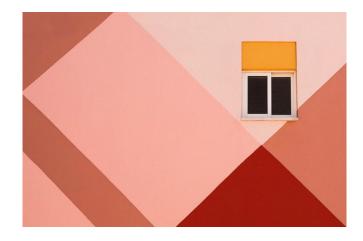
# <u>**'O IBÉRICO'**</u>

## IBERIAN GRAPE FIELD BLEND

Redacted Vineyard, Columbia Gorge AVA Columbia Valley, Oregon, U.S.A

#### **QUICK SUMMARY:**

The rivers that create a natural border between Portugal and Spain are dotted with ancient wine regions. While these rivers separate cultures and language, the vines do not always comply. The Columbia River separates Oregon from Washington, and you can find vineyards dotted up and down its banks as well. 'O Ibérico (of Iberia) is our inaugural release of this important wine. A co-fermentation of Alfrecheirio, Garnacha, Graciano, Mencia, Monastrell, Sezão, Tempranillo, Touriga Naçional, and Verdelho, it was sourced from a single vineyard along the banks of the Oregon side of the river. Aged for 11 months in neutral French oak hogshead barrels. Bottled unfined (vegan) and unfiltered. Serve with some petsicos, pintxos, tapas and enjoy!



@goldencluster jeff@goldencluster.com www.goldencluster.com

### ALL THE DETAILS I COULD THINK OF

**Vintage:** 2021

Grapes: 9 x Grapes
Vineyard: Redacted
Vine Age: 9 years

Farming: Low Intervention

**Dry Farmed:** Yes

Roots: Rootstock

**Soil Type: Volcanic**, Sedimentary

**Elevation:** 580 ft (177m)

Harvest Date: October 1st, 2021 Harvest Method: Hand Harvested

Brix @ Harvest: 22.1 Skin Contact: 14 days Chaptalization: None

Fermentation: Native/Indigenous Vessel: Neutral Hogshead

Elevage: 11 months Alcohol ( by vol ): 12.21%

M/L: Yes, Full, Native

Sulfur ( so2 ): 15 mg/L Finished ( ph ): 3.62 Total Acidity: 5.9 g/L

Fining: None ( Vegan )

Filtration: None

**Bottle Size:** 750 ml & 1.5 L

Closure Type: Agglomerated (10yr)

**Bottled Dated:** August 1<sup>st</sup>, 2022

**Production:** 35 cases:

**Release Date:** September 1<sup>st</sup>, 2022

This wine was bottled in USA made glass, with a cork from Portugal and a label that was designed and printed in the USA. Please recyle this bottle after you have finished enjoying it.

**Our corks are 99.99% free of TCA**