


*Tonight, We Will Taste the Wines
of*



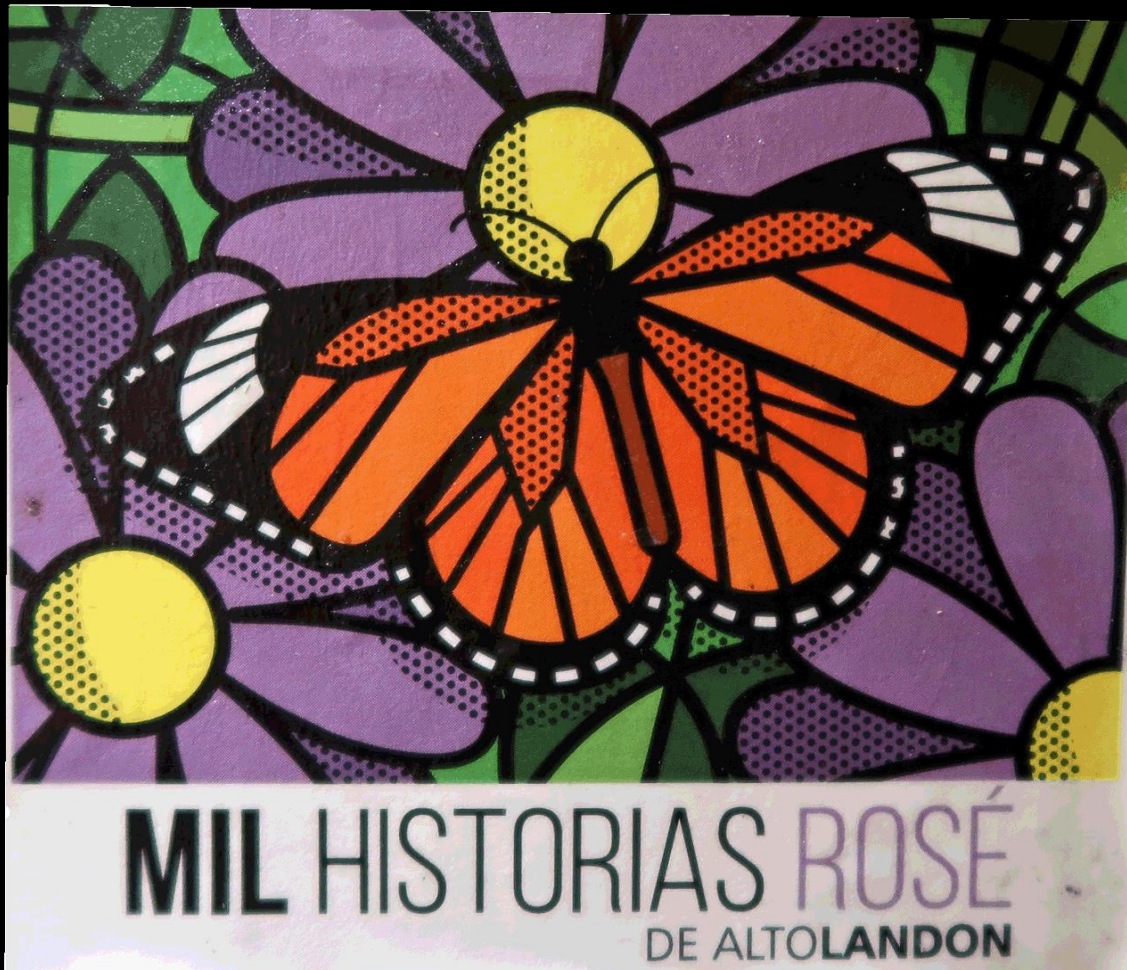
*with
Mil Historias*



Dear Master,
would it be good
to have a glass
of wine for our
journey?

Why yes Sancho...
a Rosado would be
wonderful!

MIL HISTORIAS ROSADO (ROSÉ)



Elaboration:

Cold maceration for 3 hours

Bleeding of the Grapes (*Saignée* -“sohn-yay”)

Bleeding is accomplished by gravity without any pressing

Juice is transferred to Large Stainless-Steel Tank
(1585 Gallons)

Spontaneous fermentation without skins

No commercial yeasts – **Native Yeast Only**

No stabilization or clarification process is used

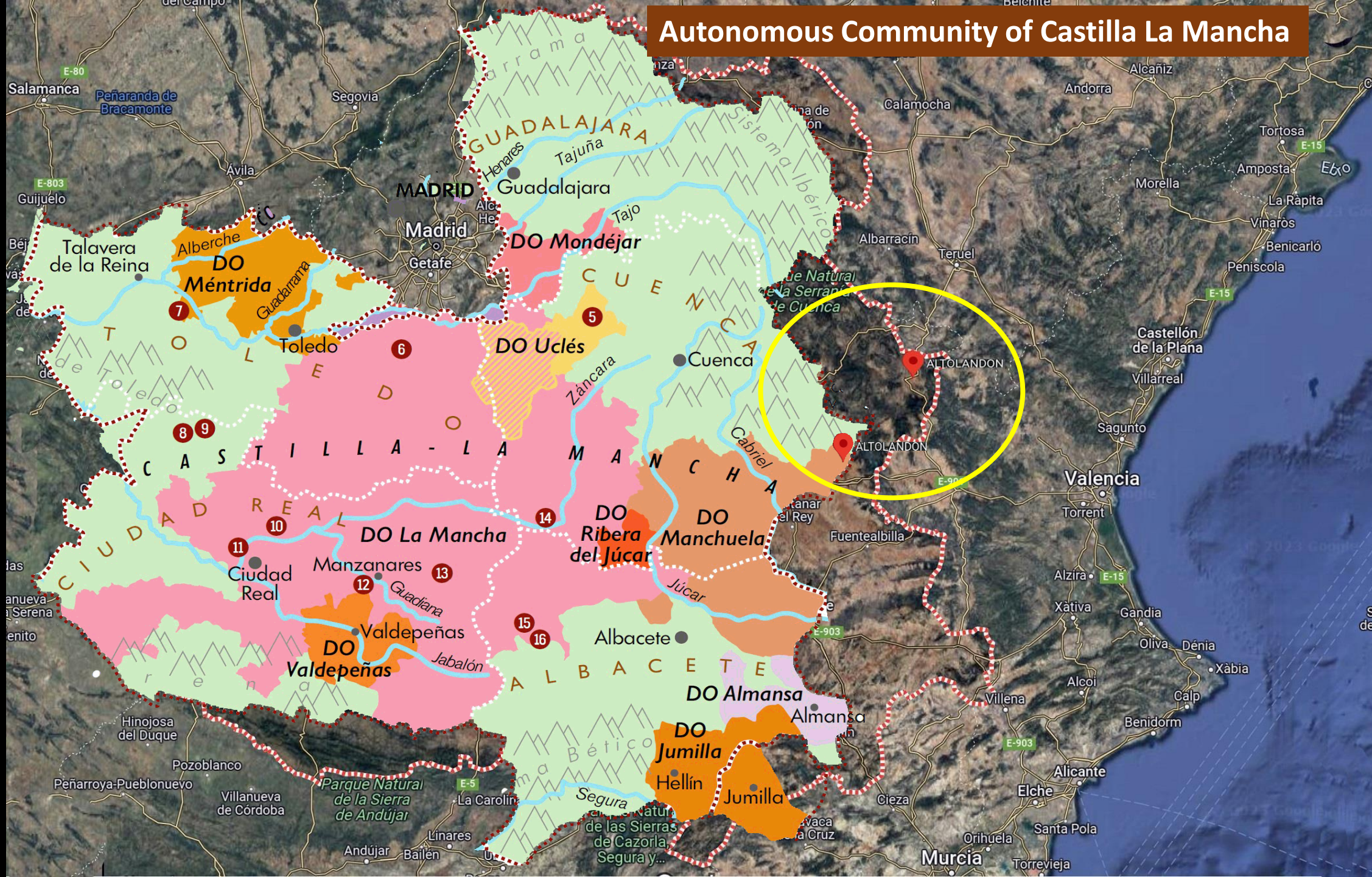
Wines rest during the months of colder temperatures

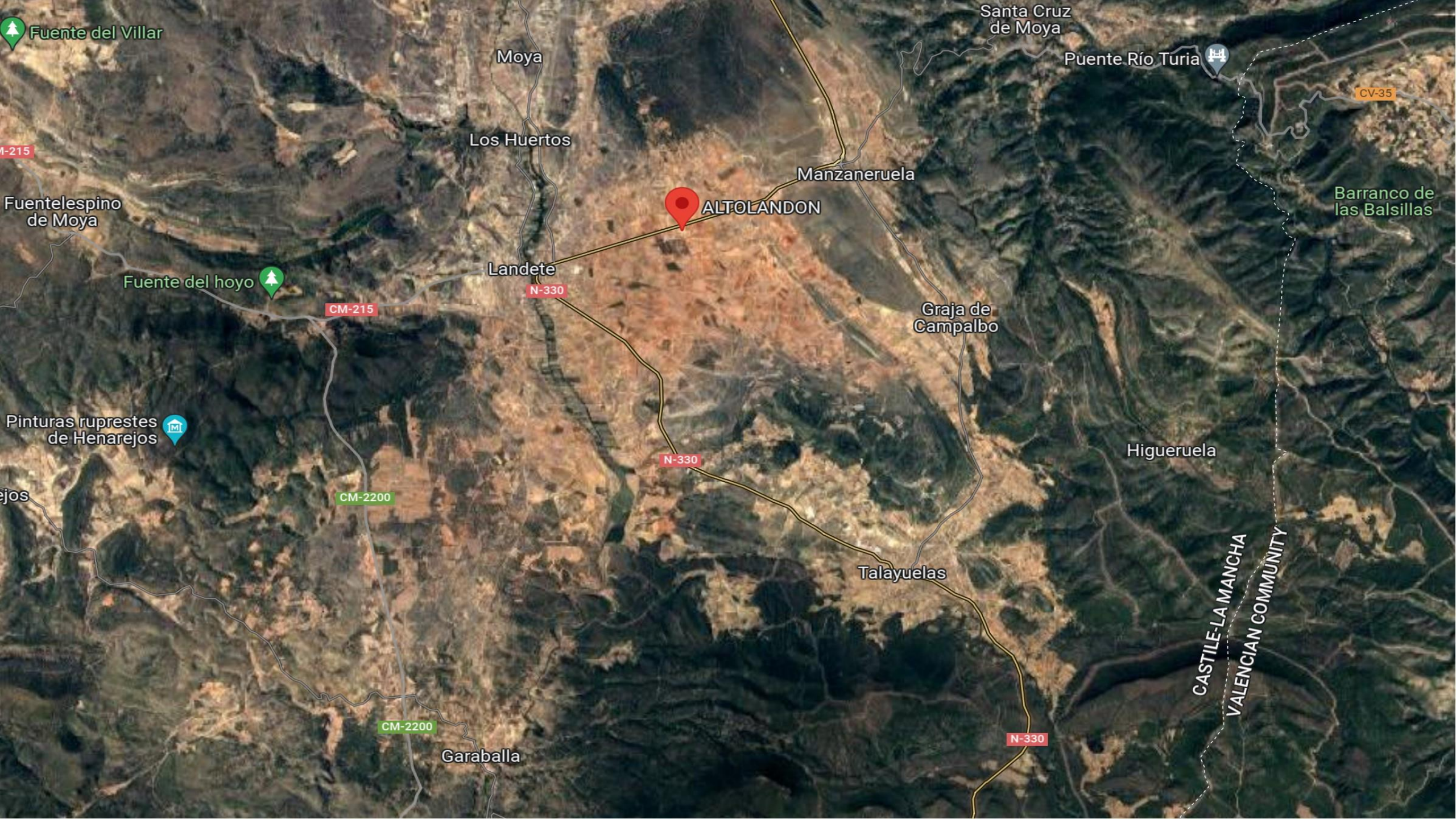
Wine Diamonds - The colorless, tasteless crystals are potassium bitartrate, which is the scary name for the Cream of Tartar. They are a positive sign of a minimally processed wine that was made from fully ripened grapes. They are not a flaw! Cold Stabilization will stop the creation of wine diamonds.

A satellite map of the Iberian Peninsula and surrounding regions. The map shows the Atlantic Ocean to the west, the Mediterranean Sea to the east, and the Balearic Sea to the south. Major cities in Spain are labeled, including A Coruña, Santiago de Compostela, Lugo, Vigo, Braga, Gijón, Oviedo, Santander, León, Burgos, Valladolid, Bilbao, Vitoria-Gasteiz, Pamplona, Donostia-San Sebastián, Zaragoza, Murcia, Alicante, Córdoba, Seville, Albufeira, Faro, Cádiz, Marbella, Fuengirola, Málaga, Almería, Gibraltar, Tetouan, and Bouira. The Balearic Islands, including Palma and Ibiza, are shown in the Mediterranean. The French coast is visible to the north and east, with cities like Toulouse, Montpellier, Carcassonne, Perpignan, Girona, Barcelona, and Marseille. The Algerian coast is visible to the south, with cities like Algiers, Bouira, and Bou Saada. The text "Where is Bodega ALTOLANDON" is overlaid on the map in a large, white, serif font.

Where is Bodega ALTOLANDON

Autonomous Community of Castilla La Mancha





Fuente del Villar

Moya

Santa Cruz
de Moya

Puente Río Turia

CV-35

N-215

Fuentelespino
de Moya

Los Huertos

Manzaneruela

ALTOLANDON

Barranco de
las Balsillas

Fuente del hoyo

CM-215

Landete

N-330

Graja de
Campalbo

Pinturas ruprestes
de Henarejos

ejos

CM-2200

N-330

Higuera

CASTILE-LA MANCHA
VALENCIAN COMMUNITY

Talayuelas

CM-2200

Garaballa

N-330

Altitude of 1100 meters (3,600 Feet)



ALTOLANDON



Our Journey has taken us to

- Spain on the Iberian Peninsula**
- Autonomous Community of Castilla La Mancha**
- Province of Cuenca**
- Near the town of Landete**
- Wine Region of DO Manchuela**
- Bodega ALTOLANDON**



MIL HISTORIAS ROSADO



MANCHUELA
DENOMINACIÓN DE ORIGEN

Grape: 100% Bobal

ALC: 12.0%

Vintage: 2022

Vineyard: Serranía de Cuenca (Mountain Range)

Vineyard Age: 30 years old (Highland Vineyard)

Altitude: 1010 m (3300 feet)

Harvest: Never before October the 12th, manual in 12 kg. boxes

Tasting notes: Lots of color - raspberry red.

The nose is very intense - red fruit, currants, cherries, strawberries

The palate it is dry and very refreshing, with red fruits, acid strawberry, gummy aromas, a highly integrated natural acidity

The finish is fresh, long, and persistent.

Pairing: With pasta and rice, vegetable rice, octopus rice, with fish stews, with barbecue meats, Iberian ham, smoked beef, with sausages, perfect with pizza, chicken wings. Any dish with tomato sauce, assorted salads.



Sancho stand up
straight and lose the
wine bota!!

The owners of the
Bodega are coming.



Elaboration:

Grapes are delivered with great care to the winery.

- *Without breakage, sun exposure, high temperature, and a very fast reception time*

Skin contact for a couple days with spontaneous alcoholic fermentation

No commercial yeast – **Native Yeast Only**

Soft pressing without malolactic fermentation

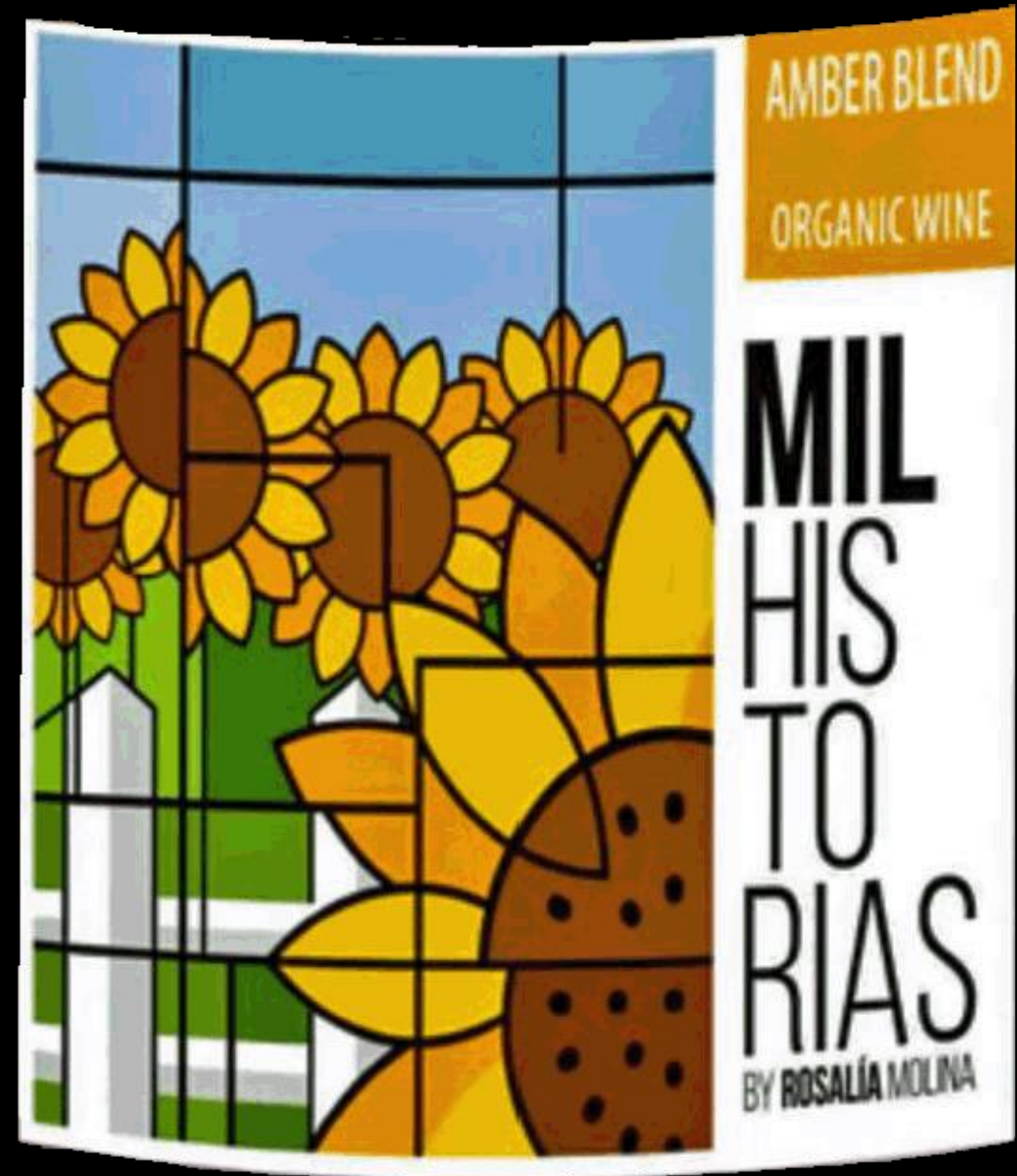
Wine is aged in tinajas (clay amphoras) on its lees for 2 months

- *Bâtonnage twice a week during these 2 months*

Natural Stabilization and No Clarification Used

Wines rest in tanks during the coldest months of the year, where natural decanting occurs

MIL HISTORIAS AMBER



Manolo Garrote

Vineyard Master

An Agronomist by Education

**All About
Dirt**

**Spanish
101**

Study of Soil
Management
& Crop Production

\$200

\$400

\$400

What is Agronomy



Rosalía Molina

Winemaker

The Queen of Bobal

**Between
the Rows**

**Wine &
Vine**

\$200

\$200

\$400

Third Most
Planted Grape
In Spain

What is Bobal

Rosalía & Manolo's Vision

Return to the basics of organic grape growing while turning back the clock to the simplicity of their ancestors to make natural wines

Evolution of the Vision

1998 Manolo & Rosalia bought 5 Ha (12.5 Acres)

The first 4 vintages elaboration of the wine was done in barrels in their house garage

Old Vineyards Purchased and New Vineyards Planted

2006 Bodegas ALTOLANDO Winery Completed

Today there are 60 Ha of vineyards (150 Acres)

Making the Vision Real

Organic from beginning

A study completed on each parcel to evaluate which varieties, rootstock and clones would do best in the soils

Spontaneous Alcoholic Fermentation using only the Indigenous Yeast

The use of large tinajas (clay amphoras)

Bodega ALTOLANDON Certified Biodynamic 2015



Mil Historias by Rosalía Molina

ORGANIC / SUSTAINABLY FARMED /
WOMAN OWNED / WOMAN WINEMAKER



Terroir – “A Sense of Place”

Soil

Terrain
or
Topography

Organisms
&
Microbes

Climate

Tradition

MIL HISTORIAS AMBER

Grape(s): A Blend

ALC: 13.0%

Vintage: 2020

White Grenache, Grey Grenache, Chardonnay, Viognier, and Moscatel Petit-Grain

Vineyard: Serranía de Cuenca

Vineyard Age: Multiple Vineyards

Altitude: 1010 m (3300 feet)

Tasting notes: Dark yellow to a little golden in color

Aromas of ripe citrus and white stone fruits Floral tones, rich fruit on the palate

A wine with originality and personality that does not leave one indifferent

A complex blend with very good acidity.

Pairing: Ideal as an aperitif, light meals, very suitable with rice, smoked dishes and cheeses of great character, a perfect wine to share and enjoy.

Amber Wines (Orange Wines) vary from a golden color to deep amber. Their origins can be traced back to Georgia where white grapes were left on their skins to ferment for a short period. The juice to skin contact is what adds the color. Historically the wine was made in Amphoras.



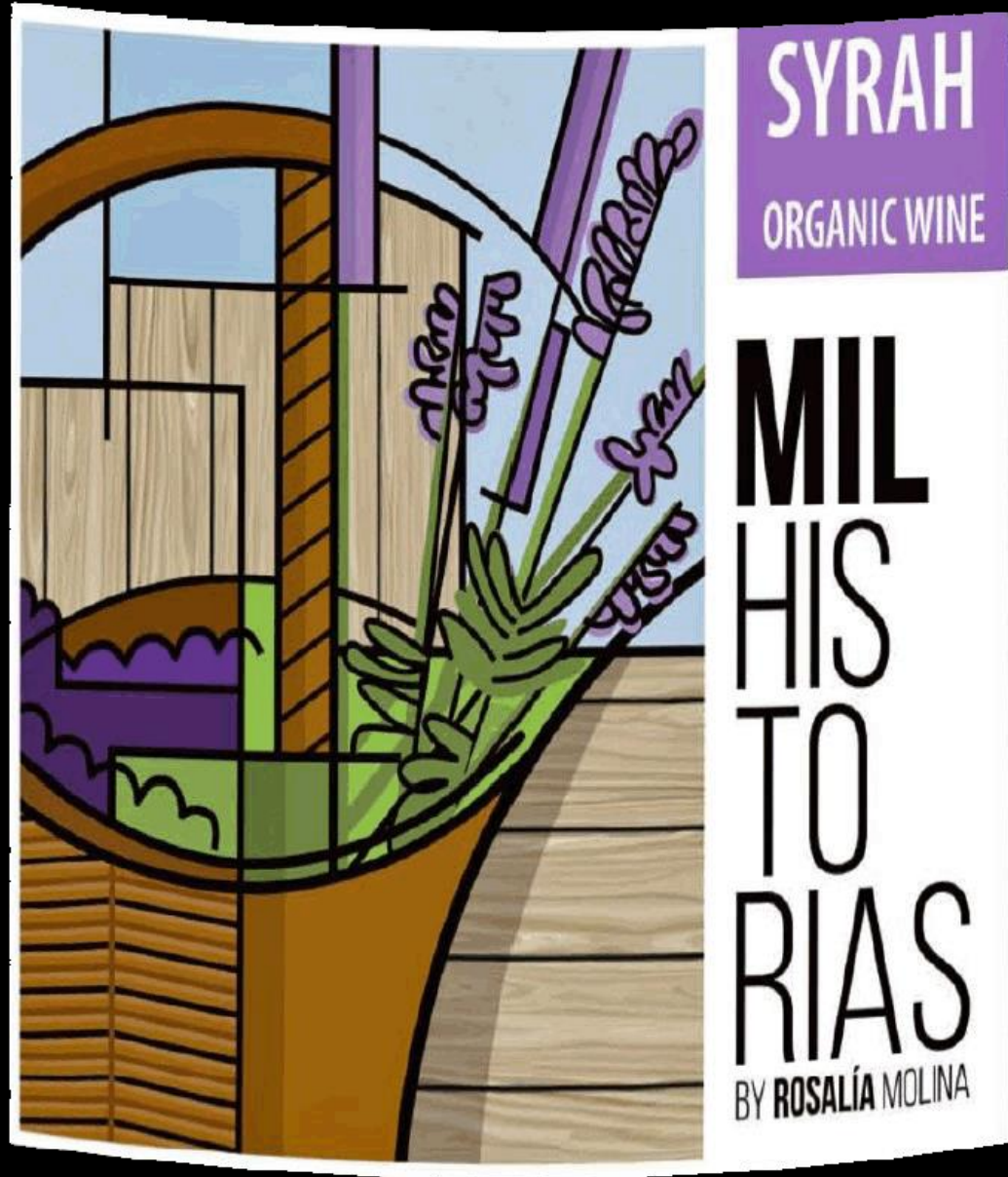
I am glad Manolo showed us this short cut through the Vineyard

Really??? the sun is beating down on us and the rocks are awful to walk on

Red Wine



MIL HISTORIAS SYRAH



Elaboration:

Cold maceration for 24 hours, with temperature control

Spontaneous alcoholic fermentation in 6000-liter tanks

Native Yeast Only

Provide the character and personality of the Terroir

Gentle pump over for 5 weeks, lightly pressed.

Natural Stabilization and No Clarification Used

The wines rest during the months of colder temperatures and in this way this process is carried out naturally

Aged in 225 liters French oak; second and third use, for 4 months.

The vineyards of ALTOLANDON are made up of poor and unproductive soils, sandy loam and stony soils...



Each of the different soils give the grapes different “nuances”, which help the wines develop particular characteristics





Rosalia's vineyards are certified organic

- She uses only natural fertilizers (when needed)
- Promoting biodiversity by welcoming chickens, sheep and pigs from local farms to roam the vineyards freely

MIL HISTORIAS SYRAH

Grape: 100% Syrah

ALC: 14.5%

Vintage: 2019



Vineyard: Serranía de Cuenca (Plateau)

Vineyard Age: 20 – 30 Years



Altitude: 1100 m (3600 feet)


Tasting notes: Intense violet color, very attractive, fruity, floral, smells of blackberry, black currant, violet, aromatic herbs such as rosemary, pepper, and licorice. The taste of violet caramel, ripe red fruits, with round tannins – a meaty wine. Elegant in the mouth, silky, medium and pleasant acidity, rich, and cheerful.

Pairing: Perfect accompaniment to red meat, roasts, stews with a powerful flavor, grilled meats, Iberico ham, lamb stew, roast duck, game.



**** Remember these wines are Non-Filtered – There may be sediment!**

*Hint – If you do not decant it is best to stand up the bottles for a few hours and **Pour Gently.***



I sure hope
it is another
Red!

It is nice and cool
here... I am going to
learn about Malbec.
It is very rare in
Spain...

Elaboration:

Once the grapes arrive at the winery, only the healthy and ripe fruit enters

- *no leaves, clusters of second flowers, sticks, any element foreign to the Wine.*

Gentle destemming whole grapes

Cold maceration 6000-liter stainless steel with temperature control

- *Maturation lasts about 5 days to achieve a delicate aromas and color*

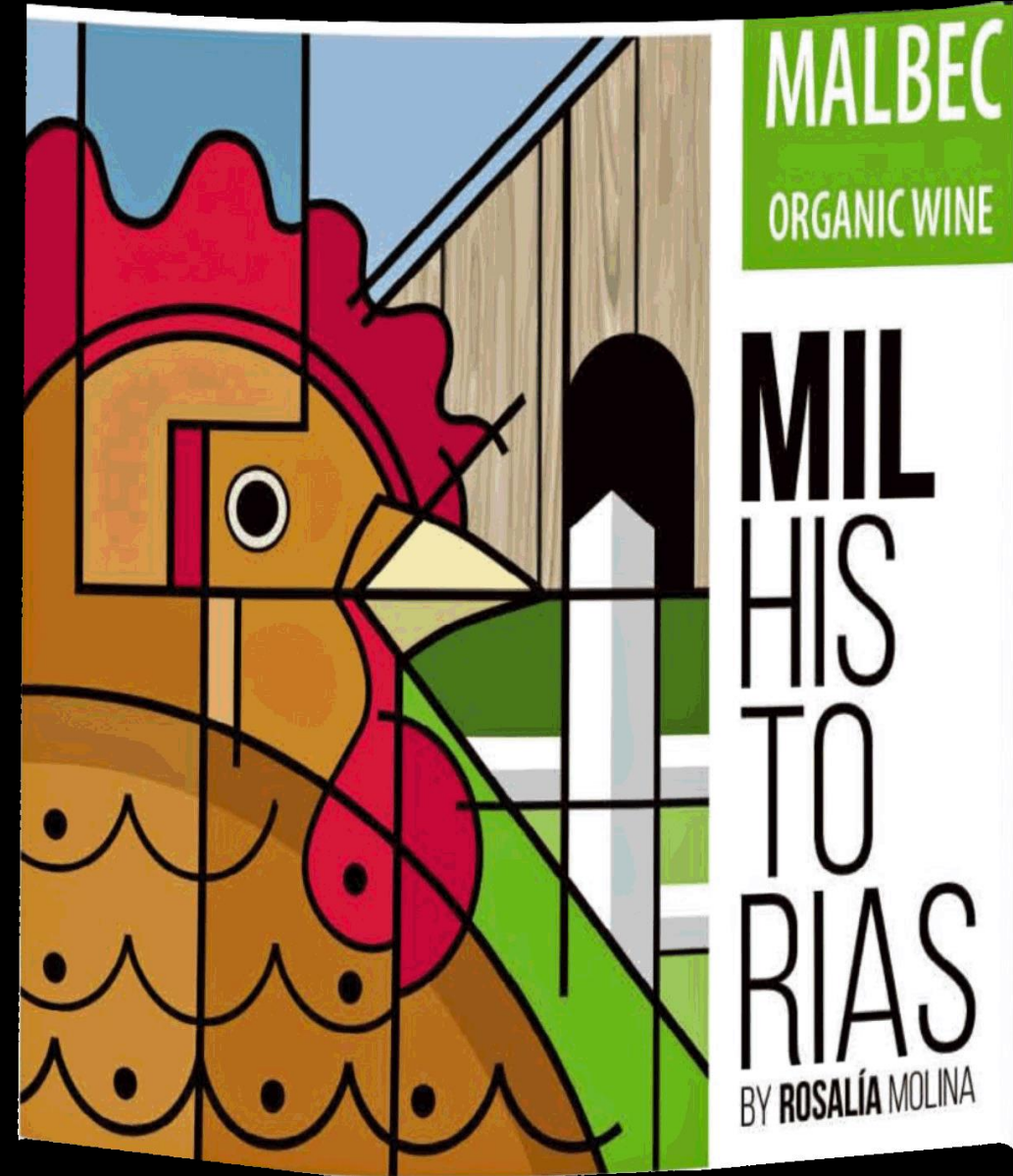
Spontaneous alcoholic fermentation, with gentle pump-overs for 5 weeks, lightly pressed.

The wine does not undergo any stabilization or clarification process

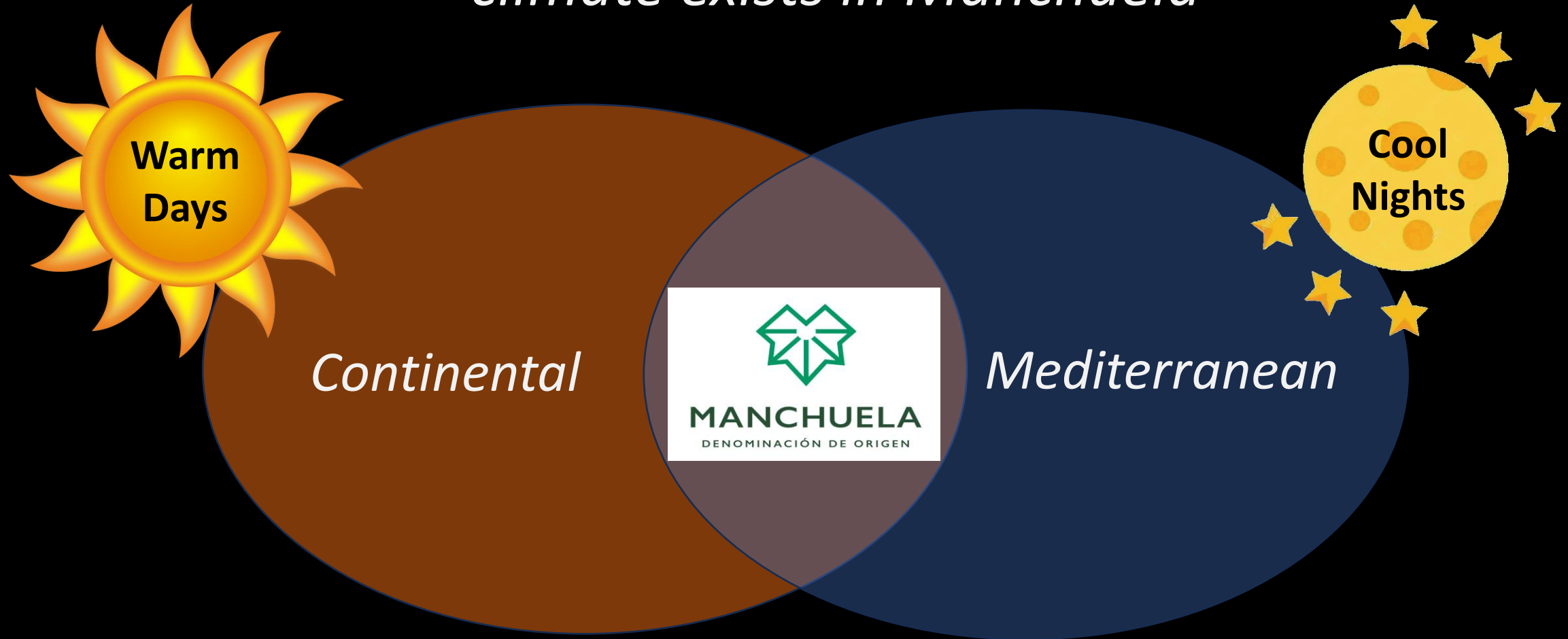
The wine rests during the months of colder temperatures and in this way this process is carried out naturally

Aged in 225 liters French oak, second and third use, 4 months

MIL HISTORIAS MALBEC

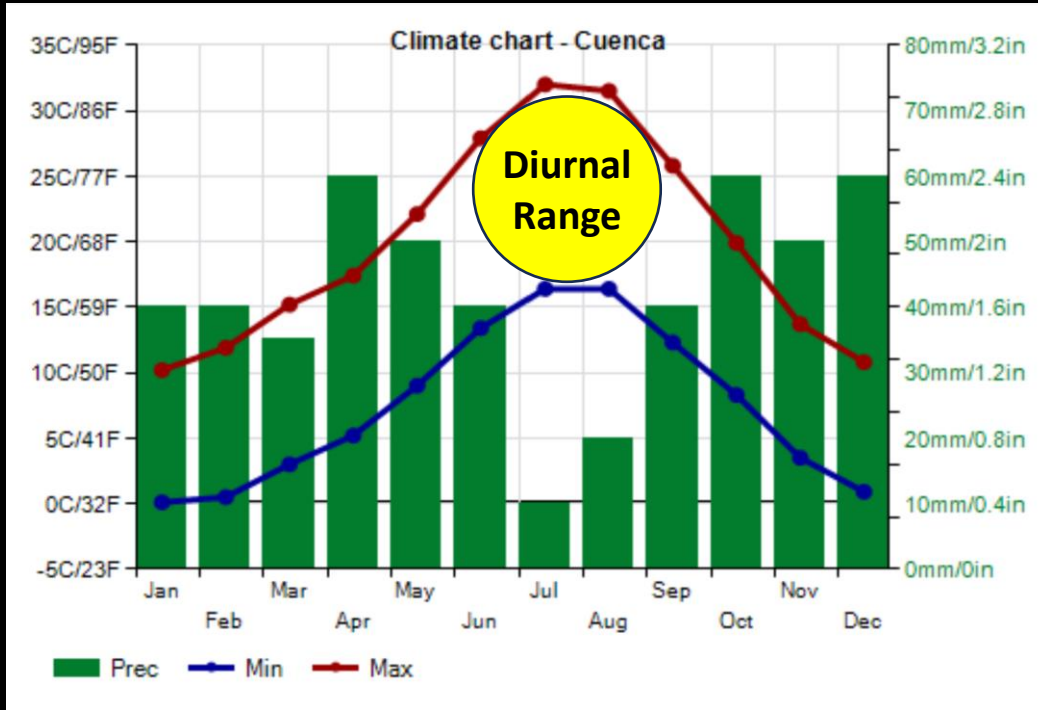


A Fusion of Continental and Mediterranean climate exists in Manchuela



***Low rainfall ~ Great Thermal Amplitude during the ripening period ~
Mediterranean wind dry and very beneficial in this period of fruit ripening***

Cuenca has cold winters and hot sunny summers



Ultraviolet (UV) radiation from sunlight stimulates the production of phenolic compounds, including:

- *Tannins*
- *Anthocyanins (Color)*
- *Flavonoids*

These compounds contribute to the color, structure, and complexity of the wine.

UV levels **increase** by around **8-10 %** for every **1000 Meters**



Bottom Line

The higher the ALTITUDE – The more the UV Exposure

The Levante Wind

- E/SE wind
- Balearic Islands blowing to Gibraltar
- Gentle on Coast
- Intensifies as it moves inland
- Temperatures can climb to 105° F during these events
- Dropping the Humidity radically
- Can appear anytime, but May to October usual period



MIL HISTORIAS MALBEC



Grape: 100% Malbec

ALC: 14.5%

Vintage: 2019

Vineyard: Serranía de Cuenca (Plateau)

Vineyard Age: 30 Years

Altitude: 1100 m (3600 feet)

Pruning / Harvest: Green Harvest Used. Harvest in Late October. Three days before the final harvest all foliage is stripped from the plant.

Tasting notes: Bright, deep red, dark almost black, Altitude impacts the rich color in the glass. On the nose, the seduction begins with its sweet aroma of black fruits, blackberry, plum, fresh cherries, red flowers, violets, balsamic tones, thyme, rosemary, and autumn aromas. In the mouth, the wine is moderately dry, fresh, with a generous body, good freshness, acidity, with friendly tannins.

Pairing: Grilled red meats, ribs, lamb, pork, sirloin with pepper, hard cheeses, pasta with tomato sauce.



C'mon Dapple, the old
fool is finally asleep.
Let's go find some
more Red Wine!



MIL HISTORIAS BOBAL

Elaboration:

Cold maceration for 24 hours,
with temperature control

Spontaneous Fermentation in
Stainless Steel tanks (6000 l.
Gentle Pump Over

Native Yeast Only

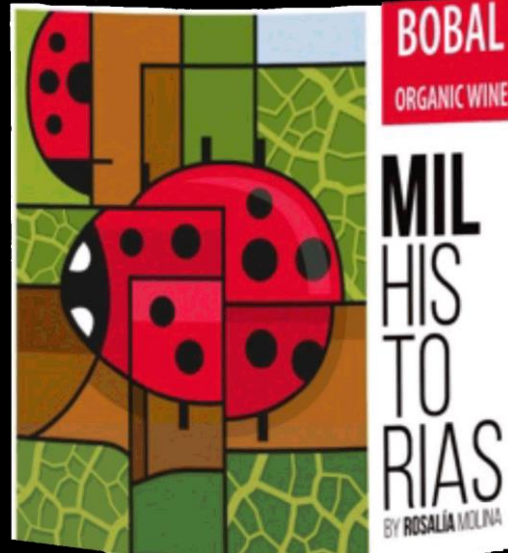
After 5 weeks the grapes are lightly pressed

Wine rests in steel tanks during the coldest months
of the year

Stabilization and Clarification process Natural

Aging 4 months in 225-liter French oak barrels

- Second and Third use



MIL HISTORIAS "Old Vine" BOBAL

Elaboration:

Cold maceration with skins for
a short period

Spontaneous Fermentation in
Stainless Steel tanks (6000 l.)

Native Yeast Only

Alcoholic fermentation ends, grapes are pressed and go
directly to 300 Liter French oak barrels. Malolactic
Fermentation takes place in Barrel (natural/
spontaneous)

Wines go into stainless steel tanks during the coldest
months of the year

Stabilization and Clarification process Natural

Aging: 8 months in 300-liter French oak barrels

- Second and Third use



The Grapes of



Indigenous to Utiel-Requena and Manchuela

Bobal

Indigenous to Spain
Garnacha, Tempranillo

International Grapes
Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc
Chardonnay or Moscatel Petit-Grain, Petit Manseng

** 40% of all grapes grown in Manchuela are Bobal!*



100 Year Old Bobal Vine

The Vineyards of ALTOLANDON



20 to 50 year old vines

New Vines 2.3 meter (7.5 ft) high trellises

- Results in a very large leaf mass
- Vertical Shoot Positioning (Espaldera)

**Tempranillo, Syrah, Merlot, Cabernet Sauvignon,
Cabernet Franc**

Chardonnay, Moscatel Petit-Grain, Petit Manseng



70 to 100 year old vines

Old Gnarly Bush Vines

- Leaf Structure protects hot sun
- Marco Real Vineyards
- Gobelet (En Vaso)

Bobal & Garnacha



- Thick-skinned - Dark in color grape
- Refreshing Crisp Acidity + Low pH help create age-worthy wines
- Resistant to mildew and to drought



- Green Harvesting Required
- High yields
- Large & compact bunches



- Lifting vegetation up to three times a year
- Leaf Removal
- Pruning to limit yields to a maximum of 1.5 kg. (3.3 lbs.) per vine

Bobal produces lovely medium-bodied wine with fresh acidity, soft tannins, and rich dark color

MIL HISTORIAS BOBAL



Grape(s): 100% Bobal **ALC:** 14.5% 2019

Vineyard: On the Plateau

Vineyard Age: Approximately 40 Yrs.

Altitude: 1100 m (3600 feet)

Tasting notes: Deep, intense and bright cherry color with violet tones, on the nose, red and black fruits, floral aromas of violets, Rosemary and a touch of black pepper, which reappear in the mouth, fresh and fruity expression, lively, deep and clean, excellent acidity

Pairing: Vegetable rice, octopus rice, fish stews, barbecue meats, Iberian pieces, sausage, smoked veal, winter stews, perfect with chicken, pizza, chicken wings



MIL HISTORIAS "Old Vine" BOBAL

Grape(s): 100% Bobal **ALC:** 14.5% 2015

Vineyard: On the Plateau

Vineyard Age: 80 - 100 Yrs. (Ungrafted)

Altitude: 1100 m (3600 feet)

Tasting notes: Intense and lively cherry color, lots of ripe red fruit, hints of sweets, floral hints and a pleasant balsamic background, fresh, spicy, good tanning on the palate, present but not bothersome and a good acidity, fruity and spicy with good texture and elegance, without forgetting the earthy notes of the variety

Pairing: Pasta with meat sauce, beef, white meat with sauce, rice with meat, cold cuts, musaka, semi cured cheeses, grilled rabbit and lamb

Sancho Come Back!
You are so silly my friend!
There is no
Ice Wine in Spain!



MIL HISTORIAS “DULCE ENERO”

Elaboration:

Water in the grape is the first thing to freeze

- *Resulting in a better concentration of sugars from the must*
- *Pressing must occur before the ice crystals break down*

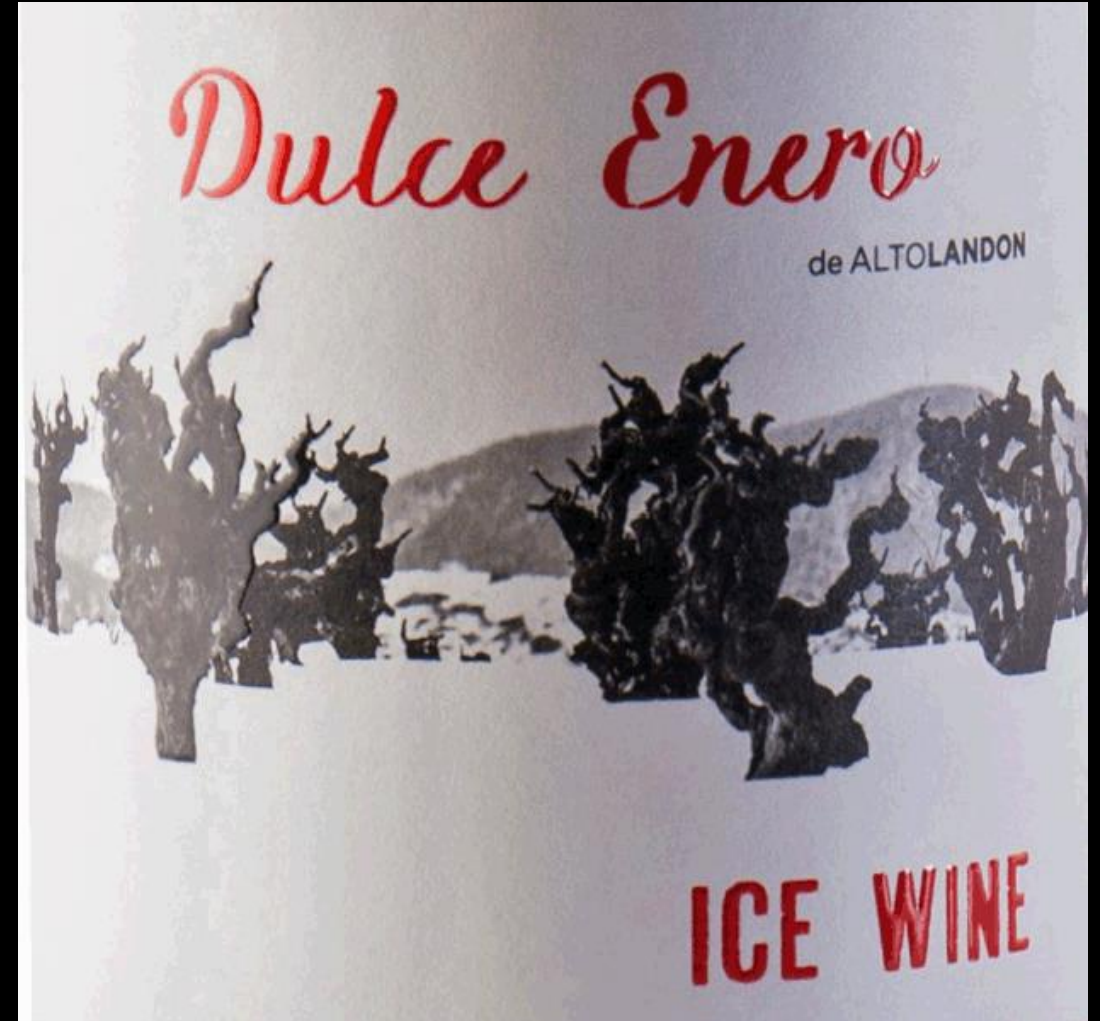
Fermentation is a slow process

- *it can take 2 to 3 months*
- *in small stainless-steel tanks*

Completely natural wine – Native Yeast only

No added sulfites

No stabilization or clarification



Winter work in the vineyard!



Harvest:

In January - At least 5 days in a row with temperatures that are $< -5^{\circ}\text{C}$ (23°F) but $> -13^{\circ}\text{C}$ (8°F)

These conditions do not occur every year

Manual harvest of frozen but healthy grapes with no rotting

Pressing occurs quickly in the vineyard before ice crystals can melt

This results in high concentration of sugars in the must with good acidity

Due to dehydration of grape cause a high extraction of aromatic components.



MIL HISTORIAS "DULCE ENERO"



Grape(s): PETIT MANSENG 100%

ALC: 13.5%

Vintage: 2021

Vineyard: Serranía de Cuenca - Plateau Vineyard

Vineyard Age: Unknown

Altitude: 1100 m (3600 feet)

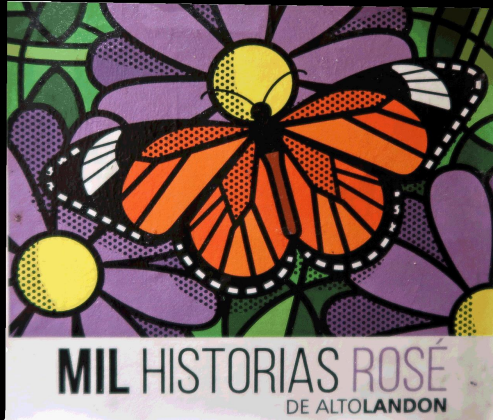
Tasting notes: Dark yellow to a little golden in color. Aromas of ripe citrus, white stone fruits, floral tones. Rich fruit flavors on the palate, it is a wine with originality and personality that does not leave one indifferent! A complex blend with very good acidity.

Pairing: Serve very cold as an aperitif, ideal to accompany foie gras or strong cheeses. Cheesecake, sponge cake, and very rich with dark chocolate also pair nicely. Surprise yourself and try it with prawns with lemongrass, cilantro and ginger, glazed apricot tart, or chilled bananas & lychees in sweet coconut milk

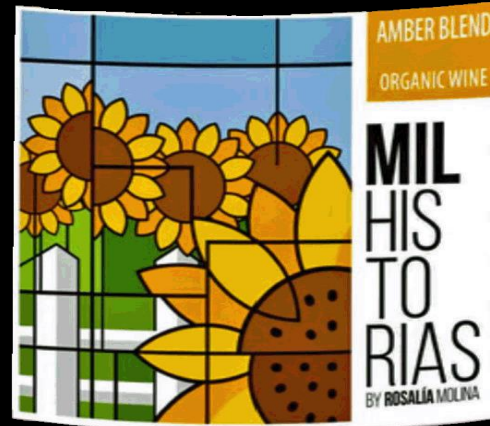


Favorite Label of the Night?

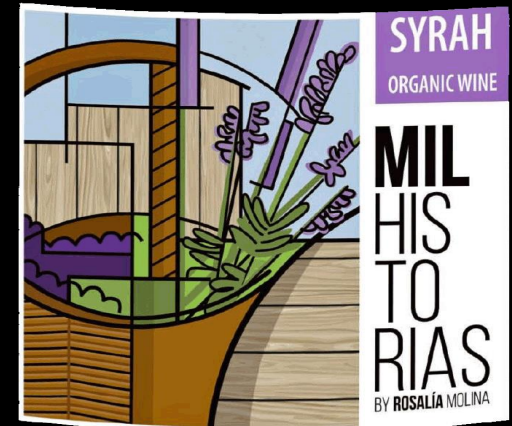
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2



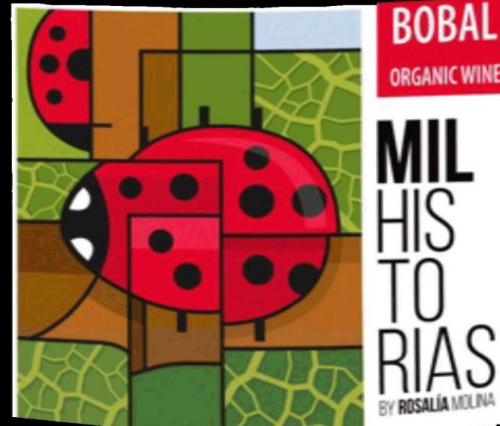
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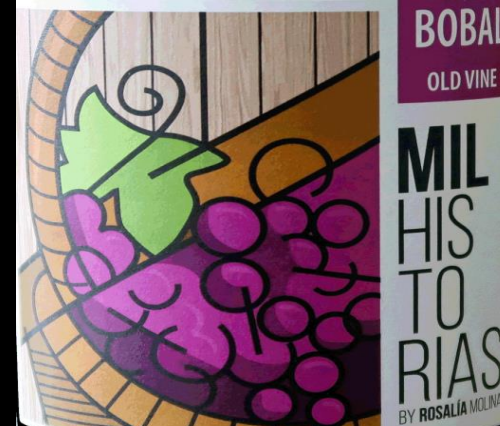
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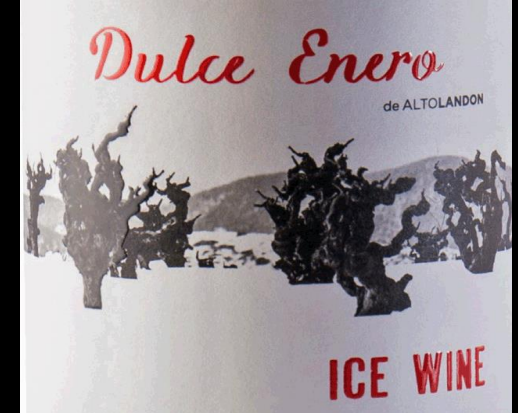
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6



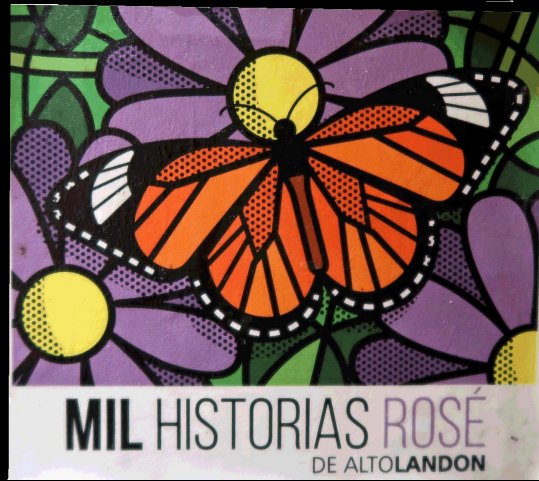
7



2022

1

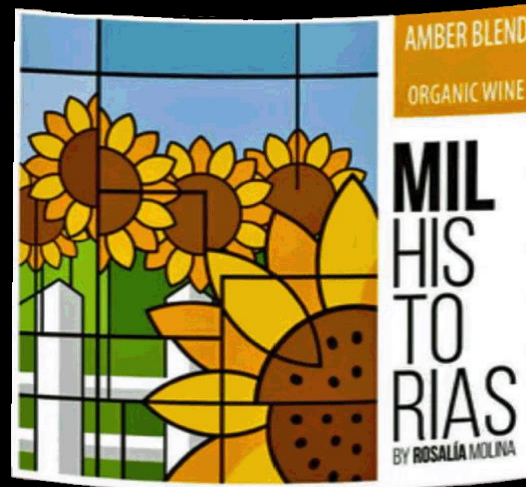
\$16.99



2022

2

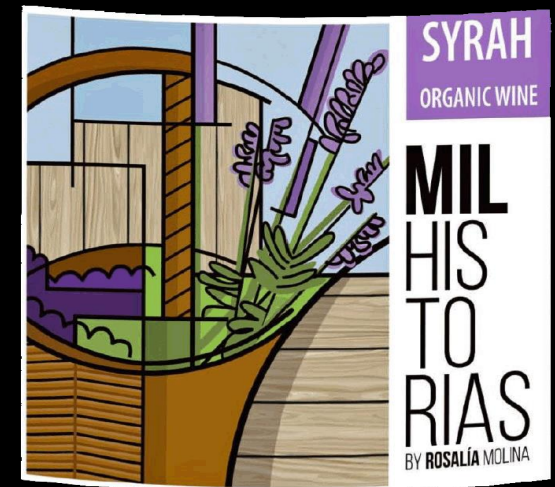
\$18.99



2019

3

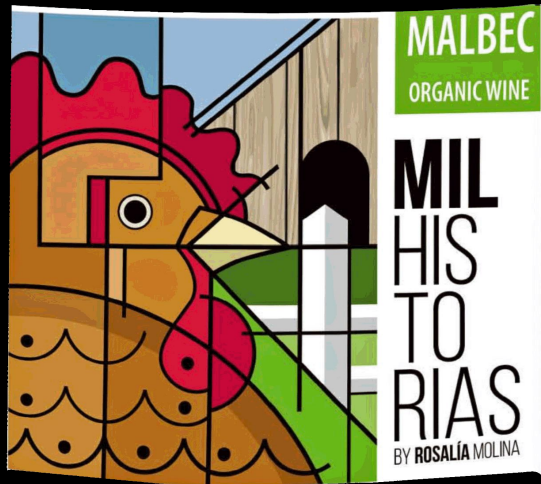
\$18.99



2019

4

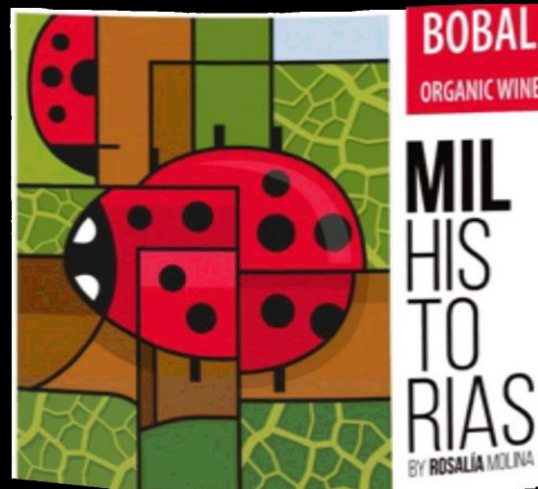
\$18.99



2019

5

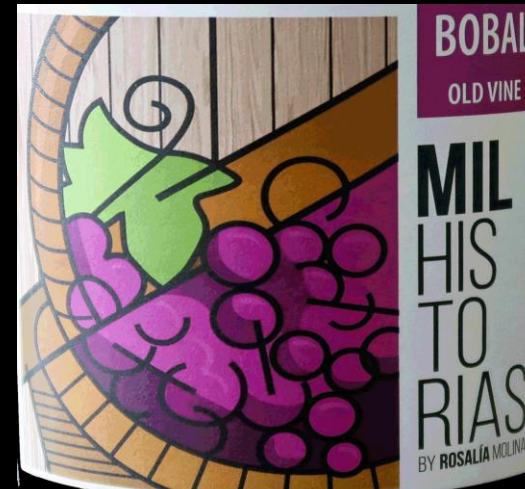
\$17.99



2015

6

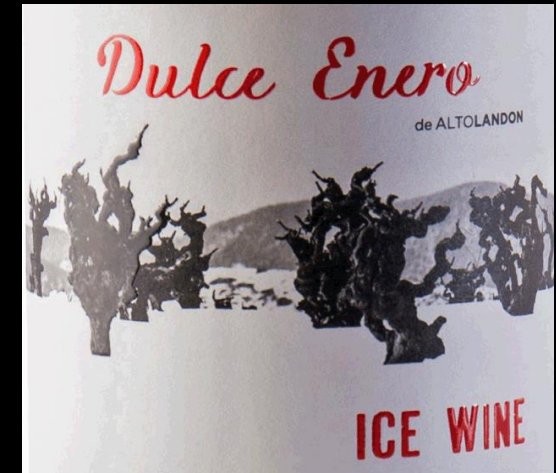
\$22.99



2021

7

\$36.99



*Dear Master, do
you think we
could have...*



*No Sancho! Not
until the tables are
put away and we
clean up!*