

VINOS DEL VIENTO AMBER

2023

Country

Spain

Region

Campo de Borja

Varietal

Moscatel de Alejandria

Winemaker

Michael Cooper

Alcohol Content

12%

Total Sulfur

>30mg p/l

Residual Sugar

No data

Acidity

No data

**HISTORY**

Vigneron Michael Cooper made wine in Aragon before he and wife Rosario decided to build their own winery in Campo de Borja. Vinos del Viento's namesake comes from the strong winds that carve through the Ebro River Valley -reaching 50km per hour- known as the *Cierzo* wind.

Cooper is revered as a pioneer in the region, making wines from abandoned single vineyards whose vines weren't producing sufficient fruit for bulk farmers. Nurturing these vines back to health with biodynamic practices has revealed single-vineyard expressions that continue to pique neighboring farmers interests and cultivate both respect and praise in international reviewers press.

With a philosophy of combining tradition and innovation, Cooper has a prevailing mission statement: "[these wines are] unique treasures to preserve and share with the world."

VINIFICATION and MATURATION

Hand-harvested, de-stemmed and macerated on its skins throughout the indigenous yeast ferment for 3 months resulting in an amber hue of orange wine. Biodynamically vinified. Unfined, unfiltered. Total production: 916 cases.

**VINEYARD**

Single vineyard at 700m (2,296ft) planted to chalky soils. Dry-farmed, biodynamically farmed.

**TASTING NOTES**

Amber color. Intense aromas of lychees, quince, peach and mango and white flowers. Dry and very refreshing on the palate with bright acidity.

**FOOD PAIRING**

Tandoori chicken, shrimp pad thai, dim sum, ginger focused dishes, fried chicken, any cheese.

PRESS