

# Alceo 2015



**Wine Ratings -- This Vintage:**  
90 points - Vinous

**Wine Ratings -- Earlier Vintages:**  
This is our first vintage

**Bodegas Familia Bastida** – Bodegas Familia Bastida was founded in 1950 by Antonio Bastida and is still family owned and operated. The bodega has grown, expanded, and been upgraded over the years and now features the latest technology. Antonio Bastida also planted the initial vineyards in 1950.

**Alceo** -"Alceo" means Perseus. In Greek mythology, Perseus, the legendary founder of Mycenae and of the Perseid dynasty of Danaans, was, alongside Cadmus and Bellerophon, the greatest Greek hero and slayer of monsters before the days of Heracles.

**Tasting notes:** Bright but very dark ruby color. Closed initially but opens with aeration into black berry aroma and flavors. Rich, full bodied, and round on the palate leading into a soft yet intense finish.

**Imported since:** 2016

**Appellation:** La Mancha

**Composition:** Tempranillo

**Soil:** mixture of clay and sand with a high concentration of limestone and small stones

**Elevation:** 1800 feet

**Vineyard practice:** dry farming, organic without certification

**Vine Age:** 10 to 20 years old

**Yield:** 2.38 tons per acre

**Harvest Dates:** First week of October by hand with a selection table

**Fermentation:** 10 days maceration and 12 to 14 days fermentation in stainless steel tanks with wild (also referred to as indigenous or natural) yeast

**Aging:** 4 to 5 months American oak casks and 4 to 5 months in the bottle

**pH:** 3.42

**Residual Sugar:** 3.8 grams per liter

**Alcohol:** 14 %

**UPC:** 7 50428

## Region:

The La Mancha region is the largest wine region in Spain and has an extreme continental climate with large fluctuations and variable rainfall. The clay and limestone soil combines to retain the moisture during the dry season to make the optimum environment for the vineyards.