

## La Niña de Cuenca

www.laninadecuenca.com



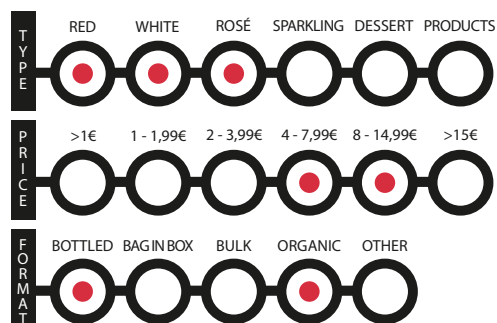
### Contact Info

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### Available Products



**Main International Markets:** Spain, Switzerland, Holland, Romania.

**La Niña de Cuenca** was born in 2016 as a small garage winery. It was founded by López Orozco family to make wines from especially selected plots, with organic technical, limited production, numbered bottles along with our grapes, soil and climate collaborate in order to provide a distinct, marked personality.

We always ferment and age our wines using earthen jars about 500 and 1000 litres to respect the fruit and the tradition. We are in Manchuela appellation, all of our plots are organically farmed and are over 30 years and in some cases over 100 years old. In the winery we adopt a minimalist approach to wine-making with minimal intervention in which the protagonist is always the wine itself and where each vintage stands out.

Our grapes are manually harvested at night and we sometimes prolong the harvest in order to gain quality, we look for harmony that stays away from fashion and endures over time being faithful to our style, not the perfect wine.

Actually, we produce 4 wines references, about 15000 bottles. In the future, we are working to make other references with other varieties.

**What is special in our winery?** We work organic vines, they were planted at the first of the last century. And all our wines ferment and ages in earthen ware jars. We don't use wood or stainless steel in our winery

### Velvet & Stone

1



🍷 Bobal

📅 2019

🕒 6 months

### Orovelo

2



🍷 Albilla

📅 2019

🕒 7 months

### Rubatos

3



🍷 Bobal

📅 2018

🕒 10 months

### Ildania

4



🍷 Bobal

📅 2017

🕒 18 months



## TASTING NOTES

### 1 Velvet & Stone

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### 2 Orovelo

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### 3 Rubatos

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### 4 Ildania

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