FONTANA

BODEGAS & VIÑEDOS

PROFILE

Bodegas Fontana makes six million bottles of wine annually – and can still pinpoint where every single organically-grown grape comes from. The estate is led by Andreas Kubach and Sam Harrop, two Masters of Wine also behind Bideona, Mayela, and Península Vinicultores. Their vision for Bodegas Fontana is simple: to make affordable wines of outstanding quality that defy the price point. Based in Uclés, a high-elevation appellation in Castilla-La Mancha, the estate farms 600 hectares without pesticides, prioritizing freshness, varietal clarity, and sustainable practices. As demand grows, they partner with growers under tight control, maintaining organic standards and limiting yields. Their 'Mesta' range (a Verdejo, Rosado, and Tempranillo) pays tribute to Castile's historic shepherding routes, which still run through the vineyards today. No oak is used; the goal is purity of fruit over winemaking process. These are bright, honest, and affordable Spanish wines made with care and purpose.



SPECIFICATIONS

Wine: 2024 Mesta Garnacha

Varietals: 100% Garnacha

Appellation: Uclés

Vineyard Age: 20 years old

Soil: Loamy clay

Agricultural Method: Sustainable, organic, vegan

Vinification: The grapes were picked early in the morning and quickly transferred to the winery for de-stemming, light crushing, and temperature-controlled fermentation in stainless steel. Maceration lasted for 8-10 days to achieve a perfectly balanced style without excessive extraction. The wine was pressed off the skins, and then rested in tank for 4-6 months. The wine was bottled with a gentle fining, coarse filtration, and a dosage of sulfur.

Alcohol: 14%

pH: 3.52

Acidity: 5.03 g/L

Production: 6,667 cases

Tasting Note: Bright and juicy, bursting with raspberry, cherry and a light herbal lift. The palate is fresh,smooth and expressive, and it finishes with gentle spice and easy, vibrant energy.