



Vinos Ambiz

Fabio Bartolomei

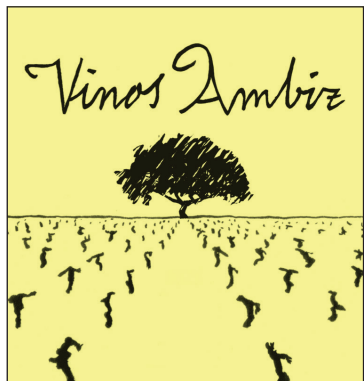
Fabio started making wine back in 2003 as a hobby, and lived and worked in isolation till 2009; when he discovered the wine world and realized that he had been making natural wines without realizing it! He has worked out of caves, houses and cow-sheds, but last year he had the opportunity and good fortune to be able to rent a magnificent building, that used to be the village wine cooperative in El Tiemblo (Sierra de Gredos) which had gone bankrupt a few years previously and which was lying empty. It has a capacity for about 1.5 million liters, but he currently just makes about 8,000 liters!

Vinos Ambiz makes a wide range of wines: young and aged; white, red and orange; in amphora, steel, and wood; Fabio likes to vinify each plot separately, and only occasionally does he make a coupage. Either he grows his own grapes (3 ha) or he buys them from local growers that follow his own doctrine of non chemical usage and no mechanical control. Fabio prefers to only use native local varieties, even if they are *uncommon*: Airén, Doré, Albillo, Chelva, Malvar, Sauvignon Blanc, Garnacha and Tempranillo.

Here is what Fabio does not do in the vineyard or winery:

- No clarifying or fining agents or sterile filtration
- No added sulfites or other preservatives
- No industrial or cultured yeasts
- No industrial bacteria or enzymes
- No colorants (Mega Purple, E102, E110)
- No flavour enhancers or mouth feel improvers
- No added acids
- No added sugar, fruit juices or fruit extracts
- No added water
- No wood chips
- No artificial tannins
- No temperature control or cryo-extraction
- No reverse osmosis
- No spinning cones or cryo-extraction
- No fertilizers
- No pesticides, insecticides, herbicides or fungicides

Just grapes with native yeasts and natural protection!



Airén 2016

APPELLATION Madrid

GRAPE 100% Airén

VINEYARD Carabaña vineyards grantic soil at an elevation of 635m and planted in 1960.

YIELD Vineyard is planted at 2,500 plants per hectare and yield approximately 1kg per plant.

VINIFICATION Natural vinification in inox.
Aged 6-months before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 13%

SERVING TEMPERATURE Serve at cellar temperature

TASTING NOTE Extremely tasty with a fresh, very flowery expression of lying in a field in the spring.

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 900 bottles produced, 60x 750ml and 6x 1500ml bottles imported.



Alba tinaja 2016

APPELLATION Madrid

GRAPE 100% Albillo Real

VINEYARD Charco del Cura vineyard is located on the banks of a lake called El Charco del Curo, right on the bank of the Alberche River in El Teimblo at an elevation of 750m.
Sandy soil over granite.

YIELD Vineyard is planted at 2,500 plants per hectare and yield approximately 1kg per plant.

VINIFICATION Natural vinification in used amphora.
Aged 6-months before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 13%

SERVING TEMPERATURE Serve at cellar temperature

TASTING NOTE A cloudy, buttery-gold hue, warm, lightly smoky aromas and a gritty, savory palate of golden plum, grated clove, grilled pineapple, walnut skins, and crunchy minerals with a hint of butterscotch and clay on the finish.

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 2,000 bottles produced, 120x 750ml and 6x 1500ml bottles imported.



Doris 2016

APPELLATION Madrid

GRAPE 100% Doré (Chasselas)

VINEYARD A S/SE facing plot planted in 1970, halfway on the road between El Tiemblo and Cebreros at an elevation of 800m.

YIELD Vineyard is planted at 2,500 plants per hectare and yield approximately 1kg per plant.

VINIFICATION Natural vinification in inox with 48 hours on the skins. Aged 6-months before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 13%

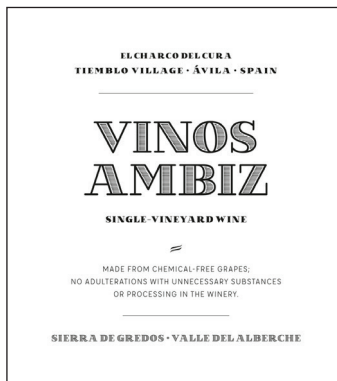
SERVING TEMPERATURE Serve at cellar temperature

TASTING NOTE Peaches, marmalade, and stones on the nose, leading to a bright palate of sweet apricot flesh and tart apricot skins, with musky citrus pith and salty, rocky soil.

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 1,500 bottles produced, 120 imported.



Garnacha 2015

APPELLATION Madrid

GRAPE 100% Grenache

VINEYARD El Tiembo vineyard of granitic sandy soils along with 2 olive trees and one fig tree at 700m altitude in El Tin that is 30 years old, which in Gredos is considered a baby.

YIELD Vineyard is planted at 2,500 plants per hectare and yield approximately 1kg per plant.

VINIFICATION Natural vinification in inox with 20 days on the skins and a daily punchdown. Aged 6-months in old barrels before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 15%

SERVING TEMPERATURE Serve at cellar temperature

TASTING NOTE Crushed black and purple berry flavors mingle with rich herbal licorice and cracked black pepper, laced with cola. With a relatively easy structure, this is a wildly delicious introduction to the charms of both Vinos Ambiz and the Gredos.

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 1,500 bottles produced, 96 imported.



La Gatta Mormigliana 2010

APPELLATION Madrid

GRAPE 100% Tempranillo

VINEYARD The Carabaña vineyard, about 50 km SE of Madrid and is 60 years old. It is 1 ha in size and has about 400 Tempranillo vines as well as 800 Airén.

YIELD Approximately 1kg per plant.

VINIFICATION Natural vinification in inox with 30 days on the skins. Aged 6-months in 225L and 500L oak barrels before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 15%

SERVING TEMPERATURE Serve at cellar temperature

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 1,500 bottles produced, 60x 750ml and 6x 1500ml bottles imported.

BACK STORY From a childhood fable from Fabio's village: *Cera na volta... La Gatta Mormigliana, coi denti de ferro ei baffi d'acciaio Viveva in una grotta profonda e diceva: "Chi vien giù lo mangio"*
Once upon a time there was La Gatta Mormigliana, with iron teeth and steel whiskers. She lived in a deep cave and said "If you come in I'll eat you."



La Gatta Mormigliana 2015

APPELLATION Madrid

GRAPE 100% Tempranillo

VINEYARD A S/SE facing plot planted in 1970, halfway on the road between El Tiemblo and Cebreros at an elevation of 800m.

YIELD Approximately 1kg per plant.

VINIFICATION Natural vinification in inox with 30 days on the skins. Aged 6-months in 225L and 500L old oak barrels before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 15%

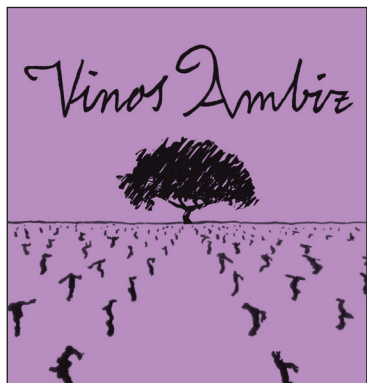
SERVING TEMPERATURE Serve at cellar temperature

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 1,500 bottles produced, 60 imported.

TASTING NOTE Nose: Medium Intensity, youthful, green apple, nutty, pear
Mouth: Light-Medium Bodied, dry, medium acidity, moderate-high intensity, medium finish, lemon, stone fruits, yeasty



Malvar 2016

APPELLATION Madrid

GRAPE 100% Malvar

VINEYARD A single 100 year old 2 acre vineyard located 30 miles SE of Madrid at an altitude of 700m near the village of Villarejo de Salvanes.

YIELD Vineyard is planted at 2,500 plants per hectare and yield approximately 1kg per plant.

VINIFICATION Natural vinification in amphora for 5 months with 8 days on the skins. Aged 6-months before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 14%

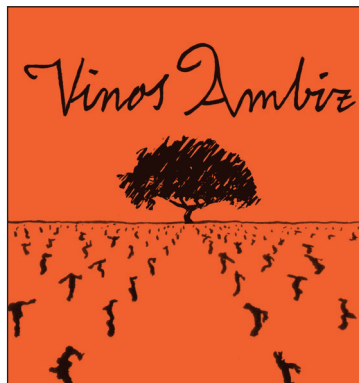
SERVING TEMPERATURE Serve at cellar temperature

TASTING NOTE Leesy with citrus fruits and apricots, developing into baked fruit with wet stones and wild flavors. Body is medium with a dry middle high acidity, light tannins and moderate intensity with a medium finish.

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 1,300 bottles produced, 120 imported.



Sauvignon Blanc 2015

APPELLATION Madrid

GRAPE 100% Sauvignon Blanc

VINEYARD Tinaja vineyard comprised of granitic soil planted in 1980 at an altitude of 750m.

YIELD Vineyard is planted at 2,500 plants per hectare and yield approximately 1kg per plant.

VINIFICATION Natural vinification in inox with 7 days on the skins. Aged 6-months in amphora before bottling.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 13.5%

SERVING TEMPERATURE Serve at cellar temperature

TASTING NOTE Crushed black and purple berry flavors mingle with rich herbal licorice and cracked black pepper, laced with cola. With a relatively easy structure, this is a wildly delicious introduction to the charms of both Vinos Ambiz and the Gredos.

BOTTLED By hand via vintage bottler.

SULFITES None used or added.

PRODUCTION 1,500 bottles produced, 96 imported.