

# The Winery: Drosophila

*Drosophila* was initiated in 2018 by producer Jorge Uribe Ibarra and yields a small annual production of just 500 cases. The winemaker embodies a philosophy centered on respecting the land, craft and the natural environment. Jorge believes his job is to aid the grapes' transformation into wine, but that he is not the creator of the wine.

"*Drosophila Melanogaster*" is the scientific name for the fruit fly commonly known as the "fruit fly." Its presence in wine cellars is quite common as it is fascinated by fermentation processes, particularly those involving grapes.

What's contradictory is that, while it may be unpleasant for many, considering the almost sterile processes involved in wine production, the idea of embracing it as an inherent part of winemaking – something that has been linked to the early stages of the human-wine relationship – naturally allows it to be part of the process and fulfill its specific function within the system.

## Wine Details:

### Drosophila Blanco 2020

**Alcohol Grade:** 12.6%

**Aging/ Vinification:** The wine is made up of Chardonnay grapes from two sites, 35% Chardonnay from red clay soil from the hot San Vicente valley, 60% Chardonnay from granitic clay soil from a cooler climate in San Antonio de las Minas, and 5% Sauvignon Blanc originally from Saint Vincent as well.

Separate harvests, Chardonnays were destemmed and taken to a short cold maceration, Sauvignon Blanc was directly pressed. Each batch was fermented separately in 225L used French oak barrels and 50L and 100L chestnut barrels. The fermentative part originated largely from native microbiology. After malolactic fermentation, one part of the wine was blended out of contact with wood and the other part continued its maturation in barrels for a year. At the end the two parts were unified, refined and bottled.

**Best to have it:** 46-°57F

**Size:** 750 ml

**You'll taste/smell:** Wine that lights up the glass with golden yellow tones and a dense texture. contains "crystals" (precipitates of calcium tartrates and potassium bitartrates). Intense aromas are reminiscent of yellow apple, ripe pineapple, and vanilla, accompanied by flashes of quince, walnut polvoron and brioche bread. The finish is marked by jasmine and chamomile flowers that add subtlety, hints of honey mix with butter candy to create a sweet harmony.

A wine of marked softness, which is balanced by freshness and minerality. It is intense and evolves into a long-lasting taste, distinguish lemon zest, bergamot, mint, and grapefruit. It has a long persistence characterized by fruity and unctuous flavors that are reminiscent of apple rolls with cinnamon, pineapple, prickly pear, and marzipan. Leaving a slight tannic perception.

**Good to have it with:** A wine of nobility, with an adolescent spirit that shows its ageing potential. It will greatly accompany dishes of cheese and cured meat, beef carpaccio, braised chicken, Scallops with olive oil, Garlic-Tahini ceviche.