

# 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 Tinto 2020

**Alcohol Grade:** 14.1%

**Aging/ Vinification:** The wine is a blend of 42% Cabernet Franc from Rancho Raygoza in San Vicente Valley, 27% Lambrusca di Alessandria from Viñas Pasini in San Antonio de las Minas, 18% Nebbiolo and 13% Grenache from Malagon Vineyards in Guadalupe Valley. Each grape variety was picked, vinified and aged separately. 50% of the blend is vinified in Flex Tank open vats, 25% in stainless steel tanks and 25% in open top oak barrels. Grenache and Nebbiolo grapes were not crushed. The fermentation occurred with native yeasts and *No-Saccharomyces* strains. Cabernet Franc and Lambrusca di Alessandria grapes were macerated for a longer period. Each batch was slowly pressed in a wooden hydraulic press. The wine was then racked in oak barrels where the malolactic fermentation was carried out. The wine remained in oak barrels and matured there for 12 months. After it was blended, refined and bottled. Only 200 cases were produced.

**Best to have it:** 62-68°F

**Size:** 750 ml

**You'll taste/smell:** Bright ruby red with violet color tones. Perfumed, powerful and rustic with fruity nuances of wild berries, red plum and jam. Framed by notes of violets, sweet spices and burnt caramel. On the palate, juicy, fresh, and velvety. Reminiscent of black cherry, blackcurrant, jamaica flower, freshly cut red cedar, wet clay and cacao. A long, precise finish with toasted oak and smoked red peppers notes.

**Good to have it with:** Casual BBQ, grilled rib of beef, roast duck with figs, hearty beef stew, baked leg of lamb with tomato confit.