

A trip to Bodega Doña Felisa in the Ronda district.

An extract from El Castillo's Newsletter July 2012. You can read the whole article on our web site www.elcastillo.eu

The road to Ronda is winding through a varied landscape of mountains. At the beginning of olive trees and pines which then turns into a sterile landscape. We pass by Ronda running due west a few miles before we turn north onto a smaller road. The road hooks through the rolling countryside that has similarities to Tuscany. Wheat fields are superseded by fields of vegetables and olive groves. Along the way, all varieties blooming plants, it is enough to have under ones pillow the midsummer night. So here in June flaunts nature. We follow the sign Doña Felisa Bodega onto a narrow dirt road. Right now they're plowing - not snow but likewise sand and gravel - and then vibrate the road. With little difficulty we manage our way through to work the machines. Then suddenly on the right side opens up a landscape of vineyards and the white house front, we read Chinchilla.



We have found the right place! We are received by the house's landlady, who guides us a walk around the vineyard, which was started in year 2000. Out among the vines are three employees and pinches off unwanted shoots. Yet it has not formed any grapes, but the flower clusters hanging there and show even than the good crop, although it has been dry this year. One plant produces a bottle of wine and they fill a hundred thousand bottles, representing fifteen percent of the wine produced in Ronda DO. It is grown on five acres of grapes are Tempranillo, Syrah, Merlot and Sauvignon, with the first grape dominates. As in most bodegas, you can display large

stainless steel tanks for wine-making and a modern production facility.

The wine cellar is below ground level and is pleasantly cool, something that not only visitors but also appreciate the wines. There are French oak barrels in which wine is stored. After three years, replacing drums when they wear out that particular flavor. The visit ends with tastings. This young Joven wine is good, but when a little more aged wine is poured into the glasses occurs sweet music. Six + Six is called wine, which is based on seventy percent Tempranillo and the rest Syrah. The test is raised further when the next wine comes in Chinchilla Doce. A lovely rich scent. A wine that fills the mouth. Made of Sauvignon and Merlot grapes and stored twelve months. A top wine for thirteen euro. For those who want to raise their bar a step further selects Chinchilla Con Arte stored fourteen months in oak barrels. The wine is a blend of Cabernet Sauvignon and Merlot grapes. The label was designed by artist Jaime Rittwagen. The wine will cost seventeen euro. This year the bodega also produced a white wine - Cloe - in a limited edition of three hundred and fifty bottles.



More information can be found on www.chinchillawine.com