

## Julia Casado, Bullas Ninja De Las Uvas Blanco (2020)

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Producer	Julia Casado
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Macabeu
Region	Murcia, Spain
Appellation	Bullas
Vintage	2020
Alcohol by volume	13.5%

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### Sizes

750 mL x 12 — 18-0869-20

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### Distributor's notes

100% Macabeo, organically grown over gravelly, calcareous red-clay soils. Vines are over 20 years old and coming from the "Sierra de Lavia" and "Burete" within the DO Bullas, on a 3-hectare plot located at 750 meters above sea level. Hand-harvested, all destemmed, macerated for 10 days with the skins followed by alcoholic fermentation with native yeasts in an open stainless steel tank. Wine continues to age for 9 months with its lees in 500L used barrels. Bottled unfiltered, unfiltered, and zero SO2. Around 3,000 bottles produced.

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### About the producer

Coming from a background in music, Julia Casado's first encounter with winemaking came in the Pfalz region of Germany where she combined her musical studies playing the cello with a stage at a local winery. Absorbed by the wonders of winemaking, she moved back to her native Murcia in 2010 where she continued her formation at Casa Castillo, without a doubt a reference in the region. Working exclusively with monastrell, known locally as "la del terreno", she decided to make her own wine there in 2015. Given she is also "from the region", La del Terreno seemed like an appropriate name.

She rented a vineyard spread across 3.5h in Jumilla. Fifty year old goblet trained vines planted on sandy loam soils at about 500m of altitud. The rich limestone component in the soil plays an important role in retaining moisture throughout the long, hot and dry summer months while her organic and respectful practice are heavily reflected throughout her farming and winemaking. For the 2016 vintage, she moved out of Casa Castillo and brought her project to Bullas where she is building her own sustainable mobile winery out of modular shipping containers.

Julia's musical sensibility shows in her wine. Monastrell can be a tough grape, especially from this hot mediterranean climate, but somehow she's managed to make it sing in harmony with some of the region's best. For this first vintage, grapes were foot trodden and whole clusters were fermented in cement undergoing a short maceration. Then the wine was transferred to old 500L foudre for malolactic fermentation where it remained for about 8 months of aging before bottling unfiltered and unfiltered.

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