



New Look for Spartico Spanish Red Blend, USDA Certified Organic with No Detectable Sulfites

We are delighted to introduce the newly designed [Spartico Spanish Red Blend](#), [USDA Certified Organic with No Detectable Sulfites](#) from [Spain](#). The full, rich wine is a 50/50 blend of Spain's most prominent and popular [Tempranillo](#) grape as well as Spanish [Cabernet](#). The wine truly captures the pure expression of the grapes, without the use of any additives, including sulfites. **The new label is vibrant yet elegant and is sure to stand out both on the shelf and the table.**

Spartico is crafted by [Bodegas Irazo](#) – One of Spain's Oldest Estate Bottled Wineries, with evidence of vineyard production dating back to 1335. Bodegas Irazo was one of first in Europe to receive organic certification and the first in Spain to receive USDA NOP certification. The wines are elaborated by winemakers Francisco Gabaldón, Professor of Enology at Spain's oldest School of Enology, and rising star winemaker Raul Herrero.

While all of the wines in our catalog are [Made with Organically Grown Grapes](#), most have a small amount of sulfites. We have eight wines in the portfolio labeled as "Certified Organic" that contain no added sulfites. These wines have "No Detectable Sulfites" with any naturally occurring sulfites under the detectable level of 10ppm. Our winery partners that produce [NSA wines](#) have developed proprietary methods to ensure the wines' stability without the use of added sulfites in production. The winemaking process without the use of sulfur means that the hygienic conditions have to be extreme during harvest season. The grapes are harvested solely by hand in small crates. Every effort is made to avoid breakage and bacteria attacks, and the wine deposits are filled very briefly so as not to delay the delicate fermentation process. All elements that come in contact with this no sulfite added wine are subject to the most extreme hygienic conditions. The wine is not aged in oak, but instead fermented in steel tanks to avoid exposure to oxygen and bacteria. The screw cap ensures that no oxygen can reach the wine until it is opened.



"It took us several years to perfect a winemaking process that would create a quality and stable wine without the use of any added sulfites in production," said Alfonso Irazo, proprietor of Bodegas Irazo. "We are elated with the resulting Spartico Spanish red blend."

Spartico is [Certified Vegan](#) and [Non-GMO Project Verified](#). Available at [Whole Foods Market](#), [365 by Whole Foods](#) and other fine retailers and restaurants nationwide.



Behind the Spartico Name

The name Spartico and the label design are derived from the word Esparto, or [Esparto Grass](#). For centuries Esparto Grass has grown alongside Spain's vineyards, providing various forms of life sustenance (woven tapestry, coverings, papers) for the grower families. Spartico wine celebrates the venerable union of terroir and man – a biodiversity between Esparto and Spaniards- that has lasted through the ages.

SPANISH RED BLEND
SPARTICO
Organic Wine
Contains No Detectable Sulfites



750 ml

Alc. 13% by Vol.

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