

# Bodegas Latúe

La Mancha | Spain

Organic wines from a grower cooperative | Community-driven, sustainable viticulture

Bodegas Latúe is a cooperative winery in the heart of La Mancha, founded in 1954 by a group of local growers committed to producing quality wines from their own vineyards. What began with 131 families has grown into a multigenerational community of growers who continue to farm the land and shape the wines together.

Today, Latúe represents a collective approach to winemaking, where shared knowledge, long-term stewardship, and respect for the environment guide both vineyard work and production. The wines reflect not just a place, but the people who have worked it for decades.



## The Estate

The vineyards of Bodegas Latúe extend across the La Mancha plateau, surrounding the village of Villanueva de Alcardete. Planted at 725 meters above sea level, the vineyards benefit from both elevation and proximity to the Gigüela River.

Rather than a single estate, Latúe is a network of organically farmed vineyards cultivated by its member growers. This structure allows for both scale and consistency, while maintaining a close connection between the growers and the land they farm.

## The People

Generations of families continue to farm their own vineyards, contributing fruit and experience. The result is a winery defined less by a single voice and more by a shared commitment to quality and sustainability.

The work in the cellar is led by a technical team of three winemakers—María Moral Ramírez, Marta de la Guía Medina, and Víctor Añover Garrido—bringing together shared expertise to guide production.

## The Terroir

La Mancha is defined by hot, dry summers and cold winters. Wide temperature swings between day and night help preserve acidity and aromatic freshness in the grapes.

The vineyards are planted on a mix of sandy-loam and limestone-rich soils with low organic matter, naturally limiting yields and encouraging concentration. The dry conditions also reduce disease pressure, making the region particularly well suited to organic viticulture.

## Farming & Philosophy

Work in the vineyard focuses on healthy vines and balanced fruit, guided by experience and careful observation. Winemaking is clean and controlled, with an emphasis on freshness, varietal character, and consistency. The goal is wines that are expressive, reliable, and true to La Mancha and its people. Latúe's philosophy is built on four pillars: tradition, sustainability, quality, and community—values that continue to guide the cooperative today.

**the wines** A consistent, approachable range of organic wines designed for freshness, balance, and everyday versatility.

### Airén

Fresh and aromatic, with notes of white flowers, apple, and a soft, clean finish.

### Tempranillo

Juicy red fruit and subtle spice, with a smooth, approachable structure.

### Tempranillo Rosé

Bright and fruit-driven, with strawberry and watermelon notes and a refreshing, balanced palate.

