



## **Cos a Cos**

**Vigneron: Cris Vanyo**

**Location: Ontinyent, Valencia**

**Size of Domaine: 2 ha**

**Terroir: -**

**Viticulture: -**

**Cos a Cos is a deeply personal project led by Cris Vanyo in the heart of Ontinyent, Valencia. After years of working alongside other producers, Cris established this small, two hectare domaine to explore her own vision of natural winemaking. The name, meaning “Body to Body,” reflects the intimate, hands-on connection she maintains with her vines and the physical nature of artisanal production.**

**The vineyards are tucked away in a region of Valencia known for its high altitude plateaus and rugged landscapes. Cris focuses her energy on revitalizing local, often overlooked varieties such as Tardana, Forcallat, and Monastrell. By working on such a small scale, she is able to attend to every vine individually, ensuring that the fruit carries the vibrant energy and Mediterranean character of the site into the cellar.**

**In the cellar, Cris practices a philosophy of total transparency and patience. She utilizes a variety of vessels, including stainless steel tanks and traditional clay amphorae, to allow each variety to express its natural personality. Macerations are handled with a gentle touch to maintain freshness, and the wines undergo spontaneous fermentation with indigenous yeasts.**

**The resulting wines are pure, light filled, and incredibly fluid. By avoiding all additives, including sulphur, Cris produces cuvées that feel raw and vital. Cos a Cos represents a quiet, determined movement toward a more honest and natural style of Valencian viticulture, offering a unique perspective on the potential of these ancient Mediterranean landscapes.**