

CASALOALTO
BODEGA Y VIÑEDOS

ROCHA CANDEAL

Vintage 2017

Type of grape: 100% Garnacha

Aging: 10 months in concrete tank and "foudres" of the 5.000 liters

Alcohol: 15

pH/acidity: 3,79 / 4,2

Residual sugar: 0,20 g/l

SO2 Total: 65 mg/l

Bottling Date: October 2018

Production: 12.000



750 MSNM

VENTA
DEL
MORO

12.000 B

Rocha Candéal is our wine from the plots of Garnacha in Finca Casa lo alto state in the village of Venta del Moro, which comes from calcareous clay soil, not very deep and poor in organic matter.

This wine comes from a plot of 8 Hectares planted in 1980. Where the vines are formed in free-standing bush way.

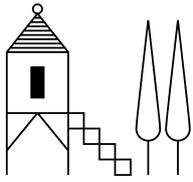
In the soil management, we revitalize the soil with organic amendments, and avoid the use of chemical synthesis products, in order to have a living soil that expresses the characteristics of the terroir.

Wine making Process:

This year the climate was warm and dry, anticipating the harvest. The grapes are harvested at the end of August and they are covered with a different percentages of whole bunches and the rest was destemmed without squeezing. Spontaneous fermentation begins with autochthonous yeasts. After pressing it is transferred to concrete and "foudres" where the malolactic fermentation ends, the wine is aged 10 months with his lees.

Bottled without clarification and filtered by 5 microns.





CASALOALTO

BODEGA Y VIÑEDOS

MANZÁN

Vintage 2017

Grape: 100% Bobal

Aging: 10 months in barrel of 225 litros used

Alcohol: 15

pH/acidez: 3,82 / 4,15

Residual Sugar: 0,30 g/l

SO2 Total: 65 mg/l

Date of Bottling: Octubre 2018

Production: 12.000 botells



700 MSNM

VENTA
DEL
MORO

12.000 B

Manzán comes from the Bobal plots of Finca Casa lo alto in the village of Venta del Moro, the soil is calcareous clay, not very deep and poor in organic matter.

This wine comes from three plots planted between 1940 and 1965. The vines are cultivated in free-standing bush way, a structure that saves water and protects against excessive sunstroke.

In the soil management, we revitalize the soil with organic amendments, and avoid the use of chemical synthesis products, in order to have a living soil that expresses the characteristics of the terroir.

Wine making process:

This year the climate was hot and dry, anticipating the harvest. The grapes were harvested at the end of August and destemmed, but they were not squeezed. Spontaneous fermentation begins with autochthonous yeasts. After the pressing, it is transferred to the barrels where the malolactic fermentation ends and will remain with its lees for approximately 10 months.

Bottled without clarification and filtered by 5 microns.

