



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.

