



**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



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.

