



CASALOALTO  
BODEGA Y VIÑEDOS

# TRENA

Vintage: 2019

Type of grape: 100% Tardana

Aging: 6 months in concrete tank and “foudres” of 500 liters

Alcohol: 12,5

pH/acidity: 3,05 / 5,64

Residual sugar: 0,30 g/L

SO2 total: 80 mg/L

Bottling date: April 2020

Production: 5.000 bottles



700 MSNM

VENTA  
DEL  
MORO

5.000 B

Trena it is made with Tardana grape. Its name comes from the place known in the region as “El Tresnal”, where it was usual to pile harvest bundles in the shape of a triangular prism after reaping to lose moisture before being taken to the threshing floor.

Calcareous clay soil with a sandy clay texture. Shallow. The soil is poor, with the peculiarity of horizontal layers of limestone and red clayey loam and fine sandstone formed in the Tertiary Period.

Trena is elaborated with Tardana, a native variety of grapevine with thick skin and a long cycle, very well acclimatised to the ecosystem of the interior of the province of Valencia, more than 700 metres above sea level.

The plot's land is seated on a calcareous clay base. The 2019 harvest was carried out on the 15 October, by hand and in 15-kilo boxes. Alcoholic fermentation was spontaneous by wild yeasts in concrete tanks and high-capacity oak foudres, where it rested on fine lees until bottling, when a gentle filtration was done.

