



CASALOALTO
BODEGA Y VIÑEDOS

MANZÁN

Vintage: 2020

Type of grape: 100% Bobal

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

Alcohol: 13.5

pH/acidity: 3,75 / 4,47

Residual sugar: 0,49 g/L

SO2 total: 52 mg/L

Bottling date: January 2022

Production: 5.000 bottles

Organic Farming



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 system, 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 chemicaly synthesised products, in order to have a living soil that expresses the characteristics of the terroir.

This year the climate was rainy and fresh, delaying the harvest. The grapes were harvested at the end of September with a different percentages of whole bunches, the rest was destemmed, but they were not squeezed. Spontaneous fermentation was hold with autochthonous yeasts. After pressing it was transferred to concrete and "foudres" where the malolactic fermentation ends, the wine is aged 10 months with its lees.

Bottled without clarification and filtered through 5 microns.

