



FT _ LOALTO Tardana

In the area around Casa Lo Alto, winters are usually wet and always cold. Spring, with mild, cloudy, quite dry weather, changes the cycle for the wines from early April onwards as they develop from the earth to the air. Flowering occurs at the end of May and, depending on the goodwill of the sky and the water it has brought us, we can begin to imagine the quantity and quality of the crop.

From the beginning of May, bright blue skies become established and that does not change until harvest. July and August will come with the high temperatures of their relentless sun, followed by threatening late-summer storms.

This is when our vines show an amazing ability to adapt to the environment thanks to their ability to find water deep down. It's the miracle of the vine in the Mediterranean climate, stamping its character on the grapes obtained.

La Tardana is a native variety of grapes with thick skins and long cycle that are very well acclimatised to the inland ecosystem of the province of Valencia at more than 700 metres above sea level. The grapes are harvested by hand in 15-kilo boxes and fermentation is spontaneous, with wild yeasts, in stainless steel tanks and large capacity oak foudres where it rests on its fine lees.

LOALTO Tardana shows how a long-cycle variety adapts perfectly to the Mediterranean climate. The wine has a floral attack, combined with white fruit, withered rose petals and notes of fresh grass. At the same time the fruit emerges with a point of ripeness and a slightly aniseed note of fennel, which defines a unique, complex aroma. Notes of citrus peel zest and green quince gradually appear.

The wine is made with the utmost respect, without adding external products. It is bottled without clarifying and with only light filtration. The appearance of sediments is a natural result of its ageing process and should not be understood as a symptom of damage. We have made 5,000 750 ml Burgundy bottles of this vintage.

Serve at 6-8° C