



LOALTO_EXCEPCIONAL

In the Casa Lo Alto estate, winters tend to be rainy, with low temperatures — always cold. Spring brings cloudy, mild and somewhat dry weather from the first days of April, prompting the vine to shift its cycle and evolve from the earthbound to the aerial. Flowering takes place at the end of May and, depending on the kindness of the sky and the water it has brought us, we can already picture the quantity and quality of the harvest. From May onward, clear blue skies settle in, unchanging, until harvest time. July and August bring the high temperatures of an unrelenting sun, followed by the threatening storms of late summer. This is when our vines show an astonishing capacity to adapt to their surroundings, thanks to their ability to find water in very deep layers. It is the miracle of the vine in the Mediterranean climate that gives its character to the grapes we obtain. At 600 metres above sea level, this vineyard is Casa Lo Alto's most treasured asset simply by existing, with Bobal vines planted more than 80 years ago. The vines are trained as bush vines (vaso), a structure suited to scarce rainfall that protects against excessive sun exposure and retains freshness. The soil is clay-limestone with a sandy-clay texture, low in nutrients. In managing the land, we work to keep the soil alive and rich in microfauna by encouraging its organic activity, without the use of synthetic chemical products. The harvest is done by hand, and the process begins with native fermentation of destemmed, crushed grapes, with a 15-day skin infusion. The wine is then aged for 16 months in Stockinger foudres.

TASTING NOTES

From the sun-baked, dusty hills of Casa Lo Alto, bathed by the relentless Mediterranean sun, comes LOALTO_X EXCEPCIONAL, a powerfully bold and raw red wine that draws the eye with its dark colour, from whose depths captivating purple glints emerge. The nose adds to the seduction with opulent black fruit and spiced notes swirling in the almost black depths of the glass. The palate is carried by silky, melting tannins, with pleasant acidity and delicate smoky accents of endless length. Despite an initial touch of power, a serious, reflective character emerges, with a bright, taut acidity and an overwhelming drive. Each sip becomes a fascinating whirlwind of delicious power and energy, with the intensity and beauty that accompany a passionate wine. This is the flagship wine of the LOALTO project, its highest expression of quality, whose most favourable vintages we bottle in runs of 500 to 1,000 bottles in 1.5-litre Magnum format.

WINEMAKING

It is made with the utmost care, without the addition of any external products, and bottled without fining — only lightly filtered — so the appearance of sediment is a natural part of its ageing process and should not be understood as a sign of alteration.

Serve at 14–18°C.



Vintage
2022



Alcohol Content
15.5% Vol.



Variety
Bobal