

LOALTO_PARCELA LOS ÁLAMOS

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 latesummer 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.

Our precious White Garnacha vineyard lies in the high summits around Casa Lo Alto. This is Los Álamos estate, where there is an important component of clay and high phreatic humidity allowing this Mediterranean variety to express itself in its full glory.

Our philosophy is to take advantage of the pure, simple, honest power of this place and put all that into the wine. The grapes are harvested by hand, the bunches are pressed straightaway, without maceration with the skins, and the released juice ferments naturally.

TASTING NOTES

LOALTO_A PARCELA LOS ÁLAMOS is a white wine that directly reflects the personality of the Mediterranean and its people. It has the aromas of the region's terroir, with hints of citrus peel, balsamic mountain herbs, and the perfume of sage and white flowers. Its bright, juicy flavours offer zippy freshness that pushes on to a long, creamy finish.

The wine is made with the utmost respect, without adding external products, first in cement tanks. It is then aged for eight months in new 500-litre French oak barrels. It is bottled without clarifying and with only light filtration.

From this harvest we have prepared 6,745 750ml Burgundy bottles.







