



LOALTO_BOBAL

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.

The grapes are harvested by hand and different percentages of whole bunches are macerated in vats with lightly crushed grapes. Once the fermentation is over, it is transferred to French oak foudres.



TASTING NOTES

LOALTO_BOBAL is an intense red colour with a violet rim. It has an intense aroma of red fruits, like strawberry and cherry, together with hints of black fruit, like blueberries, accentuated with balsamic hints. In the mouth it is hefty with fruit, giving an evocative finish. Its fine-grained tannins take shape on the palate: balanced, juicy and appetising.

WINEMAKING

The wine is made with the utmost respect, without adding external products. Fermentation is carried out with 1/3 whole bunches and the rest of the grapes lightly pressed. After fermentation, the wine is racked into 5,000 l foudres, remaining in them for six months. It is bottled without clarifying and with only light filtration. We have made 8,976 750ml Burgundy bottles of this vintage.

Serve at 14-18° C.



Year
2023



Alcohol Content
14% Vol.



Variety
Bobal

