



LOALTO_GARNACHA

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 for this wine come from The Casa Lo Alto Estate's Garnacha parcels in the village of Venta del Moro, from vines on shallow chalky clay soil, poor in organic matter.

They are harvested by hand and different percentages of whole bunches are macerated in vats with lightly crushed grapes. Once fermentation is complete, the wine is transferred to a cement tank for eight months.

TASTING NOTES

LOALTO_GARNACHA has aromas of red fruits, pomegranate, hibiscus, fennel and blackberry, enhanced by touches of garrigue. Its fine-grained tannins shape it in the mouth: balanced, juicy and appetising. This is wine in its most basic, beautiful form: pure Casa Lo Alto!

WINEMAKING

The wine is made with the utmost respect, without adding external products. Fermentation is carried out with half whole punches and the other half lightly pressed. After fermentation, the wine is raked into cement tanks for eight months. It is bottled without clarifying and with only light filtration. We have made 9,784 750ml Burgundy bottles of this vintage.

Serve at 14-18° C.



Year
2023



Alcohol Content
13.5% Vol.



Variety
Garnacha

