



LOALTO_PARCELA EL GUINDAL

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 Guindal estate, between the hills of Casa Lo Alto, faces south-east. The clay soils that characterise it, with a high percentage of chalk and a sandy texture, mark the fruit with minerality, structure and elegance that can only come from this particular place. The vineyard was planted more than 40 years ago. The grapes are harvested by hand before underdoing natural spontaneous fermentation with different percentages of whole bunches. Gentle, discreet ageing is then carried out in foudres and cement tanks.

TASTING NOTES

This care and attention makes LOALTO_G PARCELA EL GUINDAL a fine, complex, supple expression of the grape and terroir. The dark depths of the glass erupt into light aromas and flavours. Different sensations of wild berries, black fruit and undergrowth make up a bouquet of fruit and spices on the palate. Notes of rosemary, thyme, pine and black olive overlap with the crunchy fruit. This is a wine with a serious spirit, showing the distinction that permeates the surroundings of Casa Lo Alto.

WINEMAKING

The wine is made with the utmost respect, without adding external products, first in cement tanks. It is then aged for eight months in French oak foudres. It is bottled without clarifying and with only light filtration. From this harvest we have prepared 4,832 750 ml Burgundy bottles.

Serve at 14-18° C.



Year
2023



Alcohol
14% Vol.



Variety
Garnacha