



Blés

Crianza 2018

Our best selling wine in foreign markets, BLÉS CRIANZA 2017 matches perfectly well chicken and vegetable barbecues , sauted with soja sauce, spicy plates and various types of rice.

BLÉS is the name given to an indigenous plant - Chrysanthemum Blés - whose growth is encouraged between the rows of our vines .

Our 120 Ha of organic vineyard in Valencia (Spain) are respectful with the environment

and maintain the balance and richness of the ecosystem. The best grapes grow in our fields alongside with small animals like the butterfly.

AWARDS

-90 points in Guia Peñin 2019

- Silver medal in Challenge Millesime Bio 2019

REGION: D.O.P Valencia(Spain)

GRAPES FROM OUR OWN ORGANIC VINEYARDS

30% monastrell in non irrigated trellised vineyards from Finca Casa la Viña (county: Requena). Altitude: 689 meters. Soil mix: clay and calcareous . Yield: 4,5 Kg/vine. Date of harvest: 3rd week in October.

40% tempranillo in non irrigated trellised vineyards from Finca El Churro (La Portera, county: Requena). Altitude: 689 meters. Soil mix. Clay and calcareous. Average yield: 4,5 Kg / vine. Date of harvest: 2 nd week in September.

30% cabernet sauvignon in irrigated trellised vineyards from Finca Los Rincones (La Portera. County: Requena). Altitude: 720 metres. Soil mix: Calcareous. Yield: 4 Kg/vine. Date of harvest: 2nd week in September

The date of the harvest is determined upon tasting of the grapes.



ES-ECO-020-CV
Agricultura UE



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VINIFICATION

The different grape varieties are vinified separately. The grapes are hand picked, crushed and de stemmed prior to fermentation in our concrete vats, with control of temperature and fermentative maceration for two weeks.

AGEING

The malolactic fermentation takes place in Hungarian oak barrels. The wines are aged afterwards in the same barrels for 6 months .

TASTING NOTE:

Colour: Intense Grenache

Nose: balsamic aromas and spices on a background of ripe fruits.

Mouth: rounded tannins and fresh final with a predominance of citric notes.

ANALYSIS

-Alcoholic Degree: 13,6 % Vol

-Sugar < 2gr/ liter

-Free SO₂: 22 mg / L

-pH:3,55

-Volatile Acidity: 0,59 g/lit

-Total Acidity: 5,2 g/



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