



PEPE MENDOZA CASA AGRÍCOLA BLANCO 2021

Paisaje Mediterraneo

Tierras de la Marina, Serra Forta
Pla de Lliber - Vinalopó





Vineyard

A representation of two prominent terroirs of Alicante, highlands of Vinalopó with Macabeo and Airén vines, and ocean facing Marina Alta. with Moscatel of Alejandria.

Location: Benimei, Marina Alta. Serra Forta, Alto Vinalopó
Elevation: 300 meters
Vineyard Size: 4.2 ha
Plant density: 1500 plants/ha
Yields: 3000 kgs/ha
Age of vines: Avg. 40 years old
Clonal selections: Traditional
Trellising: Traditional open goblet
Irrigation: Dry farming
Farming: Uncertified organic
Soil: Moscatel Sandy Argile , Macabeo y Airén sandy loam soils.

Growing season

Fresh and rainy spring season and a extremely dry and warm summer that limited our yield to around 40% less. At harvest time the grapes had a perfect sanitary state and a nice aromatic concentration. Dry harvest time.

Harvest

Grapes are collected in mid-September with perfect balance in sugars, PH and acidity...grapes of high photosynthetic and aromatic capacity.

Ripeness levels at harvest: 13%.

Density: 1099.

Grape condition: Perfect sanitary state, no botrytis and dehydration.

Date: Macabeo & Airén early September, Moscatel mid-September.

Winemaking

Following minimal intervention, each variety is vinified on its own. A light paper filtration is done prior to bottling with minimal SO2 adjustment. No clarifying, no cold treatments or micro-filtrations.

Pressing: whole cluster.

Pneumatic press Bucher.

Native yeasts. All our wines ferment with indigenous yeast.

Fermentation vessel: Steel tanks, no maceration.

Primary fermentation: 15 days.

No added enzymes, yeasts or else.

No batonnage.

Blend: 40% Moscatel, 40% Macabeo, 20% Airén

Aging

Premature bottling to maintain primary aromas.

Time in tank: 2 months

Technical Data

ABV (alcohol by volume): 13%

Residual sugar: 1,05 gr/L

TA (total acidity): 5,36/L

pH: 3,40

SO2 Tot: 60 mgr/L

Closure type: DIAM Cork

Tasting notes

Lovely spring notes. Aromas of jasmine, gallant at night, notes of delime citrus and orange peel. Beautiful aromas of Mediterranean infusions. When bottled, the fennel and aniseed notes typical of the area take a high position.

A voluminous vintage with freshness and breadth.

Food and wine pairing suggestions

Nice and appealing freshness in the palate, good acidity and tannins, it can be paired with white meat, seafood paella, grilled chicken, tuna or an excellent fish dish.