



CASA AGRÍCOLA BLANCO 2022

Paisaje Mediterráneo

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



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Tierras de la Marina, Benimei - Serra Forta

Coupage Moscatel de Alejandría 40%, Macabeo 40%, Merseguera 20% D.O. Alicante Marina Alta



Vineyard

Representation of two prominent terroirs of Alicante: the highlands of Vinalopó de Macabeo and the marine lands with its Moscatel and Merseguera. The beauty of this wine is that it has so much Moscatel until it is in first position and it helps to take part of this beautiful vision of the landscape.

Location: Benimei, Marina Alta Serra Forta, Alto Vinalopó Elevation: 300 meters Vineyard Size: 4.2 ha Plant density: 1500 plants/ha. Yields: 3000 kgs per ha. Age: Avg. 40 years Clonal Selection: Traditional Training System: Traditional Bush vines Irrigation: Dry farming Farming: Organic - not certified Soils: Moscatel clay soils, Macabeo and Merseguera loam sandy soils.

Growing Season

Very rainy season in spring with extremely harsh and strong summer.

Harvest

The grapes are harvested in September with a perfect balance of sugar, acidity and Ph. High potential grapes with a high photosynthesis and aromatic load. Harvest point: 12.5%. Density: 1090 Sanitary state: perfect, without botrytis or dehydration. Dates: Macabeo and Merseguera, early September. Moscate, mid September.

Vinification

Very simple vinification where we follow the criterion of less is more. Each variety is harvested separately at its perfect point of maturity and ferments in small stainless steel tanks.

The musts ferment freely with their own yeasts, not enzymes, nothing added.

Small paper filtration of the wine prior to bottling and minimum SO2 adjustment. No clarification, cold treatment or

No clarification, cold treatment or microfiltration. No maceration with the skins.

Ageing

Bottled early to maintain primary aromas. Time in tank: 2 months.

Technical Info

ABV (alcohol by volume): 13% Residual sugar: 1,1 gr/L TA (total acidity): 6,2/L pH: 3,2 SO2 Tot.: 69 mgr/L Closure: Amorin Xplur

Tasting Notes

Precious notes of spring. Aromas of jasmine, citrus notes of lime and orange peel. Beautiful aromas of Mediterranean infusions. After some time in the bottle, the notes of fennel and aniseed typical of the area take their place in the glass. Very fresh on the palate and with good volume.

Food Matching

Salads and just having a glass of fresh wine. Seafood, light fish plates, pasta and pizzas.

CASA AGRICOLA BLANCO

White Wine

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