PEPE MENDOZA
Casa Agrícola

Casa Agrícola Blanco 2025

Paisaje Mediterráneo

Tierras de la Marina, Benimei - Serra Forta

Viognier 33%, Macabeo 33%,
Merseguera 33%, Moscatel 1%
D.O. Alicante Marina Alta

Vineyard

Representation of two prominent terroirs of Alicante: the highlands of Vinalopó for Macabeo and the marine lands with its Moscatel, Viognier and Merseguera. The beauty of this wine is a touch of Moscatel that helps to take part of this beautiful vision of the landscape.

Location: Benimei, Marina Alta.
Serra Forta, Alto Vinalopó.
Elevation: 300 meters.
Vineyard Size: 4.5 ha.
Plant density: 1500 plants/ha.
Yields: 3000 kgs per ha.
Age: 25/40 years.
Clonal Selection: Traditional.
Training System: Traditional Bush and Trellised vines.
Irrigation/Dry farming.
Farming: Organic - not certified.
Soils: Moscatel clay soils,
Macabeo, Viognier and Merseguera loam sandy soils.

Growing Season

Very dry winter season with extremely harsh summer but not so strong nights.

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: 13%.
Density: 1090
Sanitary state: perfect, without botrytis or dehydration.
Dates: Macabeo, Viognier and Merseguera, early September. Moscatel, 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 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: 1,6 gr/L
TA (total acidity): 6,46/L
pH: 3,32
SO2 Tot.: 69 mgr/L
Closure: Diam 3

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

Pepe Mendoza Casa Agrícola
E | info@casaagricola.es
W | www.casaagricola.es

Bodega
Finca Abargues, Partida Pla de Lliber
03729 Alicante

RP 92 Robert Parker
Guía Peñín 91 www.guiapenin.wine
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