PEPE MENDOZA
Casa Agrícola

Casa Agrícola Tinto
2024

Paisaje Mediterráneo
Tierras de La Marina y Alto Vinalopó

Coupage Monastrell 70%, Giró 27%,
Alicante Bouschet 3%
D.O. Alicante

Vineyard

This wine faithfully represents our Mediterranean landscape. It is made from a fusion of our two sub-zones: Monastrell and Alicante Bouschet from Villena, Pinoso and Alto Vinalopó and Giró de Abargues from La Marina.
Aromas of garrigue, scrubland, pine and refreshing balsamic fresh Mediterranean mountains stand out.
Height: 500 and 300 meters.
Vineyard size: 4 ha.
Density: 1300 plants per hectare.
Yield: 2500 kgs per hectare.
Average age: 75 and 57 years.
Clonal Selection: Traditional.
Training System: Monastrell/Giró: bush; Alicante Bouschet: low trellis.
Irrigation: Dry for bush vines and little water for trellised vines.
Farming: Organic - not certified.
Soils: Giró: ferric clay soils and Monastrell, Alicante Bouschet on sandy-loam soils.

Growing Season

Very balanced vintage. Cool spring, strong summer and a dry and powerful vintage. Excellent sanitary status.

Harvest

The grapes are manually harvested in small boxes of 10 kg in mid-September with a perfect balance of sugar, acidity and pH. High potential grapes with a great aromatic load and photosynthesis.
Harvest point: 13.5%.
Density: 1092.
Sanitary State: Perfect, without botrytis. No dehydration.
Date: Giró, beginning of September; Monastrell and Alicante Bouschet, last week of 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, without enzymes, nothing added. The tanks are filled with very little pressed grapes and with a small percentage of stems, 10%. The macerations are very soft, very delicate so as not to harden the wines. Soft pressing with a little paper filtration. No clarification nor cold treatment.

Ageing

Fermented and refined in: small steel tanks, cement tanks and large French Allier oak barrels.
SO2: 79 mg/L
Closure: DIAM 3

Technical info

ABV (alc. by volume): 13,5%
Residual sugar: 1,7 gr/L
TA (total acidity): 5,73 gr/L
pH: *3.56*

Tasting Notes

Full explosion of the Mediterranean hills and mountains. Aromas of bouquet garnier, pine, rosemary, rosemary flower, orange peel. Mediterranean freshness. Mouth complete and full of balance.

Food Matching

Rabbit with rice and snails, roast and grilled meats. Cured sheep cheese and Iberian sausages.

CASA AGRICOLA TINTO
Red 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 94 www.guiapenin.wine