PEPE MENDOZA
Casa Agrícola

Pureza
2025

Moscatel de la Marina, Ánfora
Tierras de la Marina, Benimei - Pla de Lliber

Dry White Amphora Wine
Moscatel, Muscat of Alexandria 100%
D.O. Alicante Marina Alta

Vineyard
A wine of great origin, strength and purity recalling the old '*Brisats*' whites made in our area, currently known as skin contact or orange wines.
Location: Benimei, Pla de Lliber.
Elevation: 300 meters.
Vineyard Size: 2 hectares.
Plant density: 1300 plants per ha.
Yields: 2500 kgs per ha.
Age of vines: planted in 1943.
Clonal selections: Clon Glos.
Trellising: Traditional goblet.
Irrigation: Dry farming.
Farming: Uncertified organic.
Soil: Ferrous clay soils with calcareous stones.

Growing season
A very balanced vintage with a fresh spring, which was offset by a strong summer and a dry and powerful harvest. The sanitary state was excellent for an early harvest before the rainy season, which is usual in September.

Harvest
Grapes are collected early September with perfect balance in sugars, pH and acidity. Grapes of high photosynthetic and aromatic load, collected in 10kg crates.
Ripeness at harvest: 13%.
Density: 1095
Fruit condition: perfect sanitary, no botrytis-affected fruit, no dehydration.
Date: September 2025

Winemaking
Artisan style, contact with must and skins fermenting with their own indigenous yeasts, no acidity correction, no settling, no enzymes.
Macerations: 2-3 times a day with small massages.
Fermentation vessel: Amphorae by Juan Padilla of 220, 250 and 350 liters.
Yeast type: Native, all our wines fermented with indigenous yeast.
Primary fermentation: 8-10 days.
Pressing: Whole cluster grapes
Press type: Pneumatic press Bucher.
Lees contact: No batonnage

Aging
Same as fermenting vessel, the clay amphora by artisan ceramist Juan Padilla.
Amphora sizes: 220-250-350 liters
Time in Amphora: 6 months
SO2: 89 mgr/l
Closure type: DIAM

Technical Data
BV (alcohol by volume): 13%
Residual sugar: 1,6 gr/L
TA (total acidity): 7,3 gr/L
pH: 3,16

Tasting notes
A finer and delicate vintage. Freshly cut roses, jasmine and orange blossom. The wine in the mouth is broad and large with beautiful acidity that gives it verticality with saline notes that transport us to the coastal sea, nearby and present.

Food and wine pairing suggestions
Incredible pairing with soft cheese, excellent with Mediterranean fish, red tuna, seafood, vegetable paellas, seafood paellas, baked white meat.

PUREZA
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