PEPE MENDOZA
Casa Agrícola

Fierroca
2024

Giró
Abargues, Pla de Lliber

Red Wine
Giró 100%
D.O. Alicante Marina Alta

Vineyard

Within our Abargues estate, we subdivide our plots into a multitude of microvinifications in the interest of learning and seeing how each one behaves. The highest area of the estate is made up of three small elongated terraces that give us wines with fewer anthocyanins but with more character, tannin and strength, which is why we decided to age it separately and see its evolution. The result was so original and special that we decided to bottle it separately. Fierroca is our first Grand Cru, that vineyard, that place with that orientation that makes it unique and unrepeatable. It owes its name to the character of our soils, loaded with Iron and Rock. That's where its name comes from: Fierroca.

Location: Abargues, Pla de Lliber.
Elevation: 300 meters.
Vineyard size: 1.21 ha.
Plant density: 1100 plants.
Yields: 1200 kg.
Age: 75 years.
Clonal Selection: Giró.
Formation: Traditional Bush.
Irrigation: Dry farming.
Cultivation: Organic - not certified.
Soils: Very old soils formed in the Triassic. Clay with a lot of iron (Terres rosses) and a lot of limestone.

Harvest

It is harvested when the plant has just carried out all the photosynthetic load, looking for the fresh point and avoiding over-ripening.
Ripeness levels at Harvest: 13%
Density: 1095.
Sanitary Status: Perfect, without botrytis, without dehydration.
Date: 1st. week, September 2024

Winemaking

A lot of simplicity in the elaboration because we have a high quality raw material. Handpicked in 10 kg boxes, fermented in small stainless steel tanks with native yeasts from our own vineyard. Slight pump overs to have a smooth and non-aggressive extraction. This wine undergoes malolactic fermentation in 1-year-old Allier French oak barrels and remains in them for 12 months until bottling with a small filtration through paper plates so as not to damage its qualities.

Vintage conditions

A complete vintage with great character with a strong and hot summer during the day but cold nights. Dry and long harvest.

Aging

Aged for 12 months in new French Allier Nadalie oak barrels.
Barrel size: 500 L
Ageing time: 12 months
Total SO2: 69 mg/L
Closure: Natural Flor Premium Ebrocork

Technical data

ABV (alc. by volume): 13%
Residual sugar: 0,82 gr/L
TA (total acidity): 5,19 gr/L
pH: 3,54

Tasting note

Beautiful expression of scrubland, wet land, shady hills. Powerful mouth that reminds us of iron soils and blood notes. Very noble and powerful tannins that will allow it to live for many years.

Food pairing

Ideal to accompany tuna and full-flavored fish plates. Paellas valenciana or rabbit with snails. Pasta, white meats, Iberian meat and mild grills. Sausage and cheese.

FIERROCA
Red Wine

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

Bodega
Finca Abargues, Pla de Lliber
03729 Alicante

RP 96 Robert Parker
Guía Peñín 97 www.guiapenin.wine