PEPE MENDOZA
Casa Agrícola

Giró de Abargues 2024

Giró
Abargues, Pla de Lliber

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

Vineyard
A unique variety that unites us since 1500 with Mallorca and Sardinia.
Sensitive to powdery mildew and low production, it lost its place due to more productive varieties. Today it is a small treasure that we must take care of and present as it deserves.
Location: Abargues, Pla Lliber.
Elevation: 300 meters.
Vineyard Size: 2.5 ha.
Plant density: 1304 plants/ha.
Yields: 2504 kgs per Ha.
Age of vines: 75 years old.
Clonal selections: Giró Fuerza.
Trellising: Traditional goblet.
Irrigation: Dry farming.
Farming: Uncertified organic.
Soil: Very old soils formed in the Triassic. Strips with lots of iron (Terres rosses) and a lot of calcareous stones.

Growing season
A delicate vintage. Fresh spring, strong summer and a dry harvest season with cold nights, Excellent sanitary state.

Harvest
Giró grapes are harvested the first week of September. It is the unique red variety grape grown on the coast.
Ripeness levels at harvest: 13,5%.
Density: 1097
Fruit condition: Perfect sanitary state, no botrytis, no dehydration
Date: September 12th, 2024

Winemaking
High potential grapes without overripe or sun-roasted berries, stressing the important thing is the high potential grape so we can reflect a fresher expression .
Macerations: Soft manual, delicate with skins and 30% of stems, no pumping.
Yeast type: Native, all our wines fermented with indigenous yeast.
Fermentation vessel: 1000L vats.
Primary fermentation: 8-10 days.
Pressing: Whole cluster grapes.
Press type: Pneumatic press Bucher.
Lees contact: No batonnage.
Secondary fermentation: Malolactic in oak barrels.

Aging
A mix of new and one year old french oak Allier barrels.
Barrel size: 500 liters.
Time in Barrel: 12 months.
SO2: 61 mgr/L.
Closure type: Natural Cork

Technical Data
ABV (alcohol by volume): 13,5%
Residual sugar: 0.60 gr/L
TA (total acidity): 5,27 gr/L
pH: 3.56

Tasting notes
Wonderful expression of low hills, wet soils, shadowed woods. A strong palate bringing memories of ferric soils and sanguine aromas. Noble and full of personality tannins will allow this wine to have a long life.

Food and wine pairing suggestions
Suits well with Iberian sausages and sheep cheeses, great with meat grills, lamb chops or long matured beef meats.

GIRÓ de ABARGUES
Red Wine

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