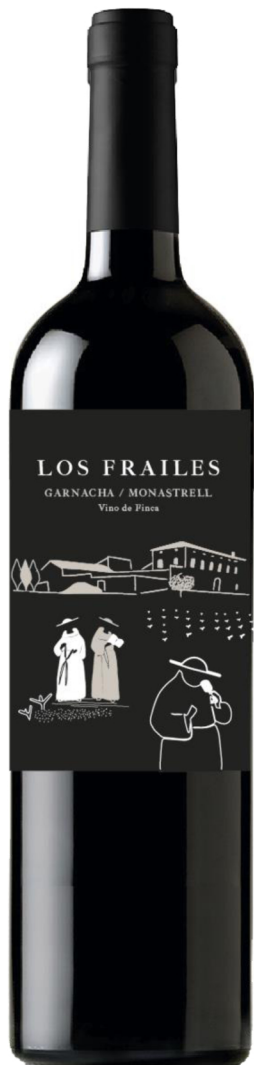


LOS FRAILES GARNACHA MONASTRELL

Two indigenous grapes, Monastrell & Garnacha, creating a unique Mediterranean wine



Wine description

Two indigenous grapes with very different profile, are complementing each other to provide a very balance wine, pure expression of our Mediterranean character. Monastrell is straight, fluid and long lasting, on the other side Garnacha variety is round, volume and sweet. The ageing of both grapes provides a great integration and complexity.

Technical information

Varieties: 60% Monastrell, 40% Garnacha Tintorera
Yield Monastrell: 4.500 kg/hectárea.
Yield Garnacha Tintorera: 6.500 kg/hectárea

Organic certificate



Dry, organic and biodynamic agriculture



Casa Los Frailes is owned by the same family since 1771. A 162 organic estate with a unique terroir: high altitude at 650-700 meters over sea level, a strict dry farming, vines of more than 80 years old (average 40 years old) of our native grape, Monastrell, soils extremely calcareous, and the influence of the Mediterranean Sea.. We believe that wines shall express a soil, a climatology and a history.

Soils

The Monastrell is a blend of different vineyards from the estate Casa Los Frailes at 650 meters altitude. Soils sandy and red and yellow limestone. Very calcareous soils but very rich in iron and magnesium allowing good ripening of grapes keeping also good acidity levels. The vineyards, planted in several plots, aged from 1987, 1988, 1991 and 1992 being the average 25 year old in dry agriculture.

The Garnacha tintorera is coming from vineyards at 680 meters over sea-level. It is ruby colour limestone soil located in the slope of the mountain highly sensitive to erosion. Soils very rich in iron, thus oxidation changes the limestone colour into a ruby-colour: this effect is known as rubification. These soils are deeper and more porous than the dolomites ones, thus allowing larger storage of water. This is essential for a grape variety as Garnacha tintorera no so resistant to draught, as the Monastrell. Aged of the vineyards 10 years old in dry agriculture.

Vintage 2017

It was the rainiest winter since the year 2013, 520 litres until March. The vines grew very vigorously and with strength. In March, there were few days of frost but only impacted the white grape varieties located in the deep of the valley.

A very dry spring and summer together with the strength of the vines, forced us to make a very severe green pruning. This allows the vines to get enough forces for the whole maturation process. Due to the lack of water, no treatment was done.

Vinification

The harvest was manual. Each variety was vinified separately. After destemming and soft treading, the must was fermenting in inox deposits at controlled temperature. Post fermentative maceration took 14 days for Garnacha and 18 days for Monastrell. Monastrell was aged in concrete vats during 8 months and the Garnacha Tintorera in oak barrels of 225L for 8 months.