



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.

## Wine description

Trilogía was the first wine of 13th family generation running Casa Los Frailes estate. The first vintage was 2004 and it was a hit due to his freshness, structure and finesse for a Mediterranean wine from South East of Spain. This is a blend of 3 grapes with very different personalities: the straight and last personality of the Monastrell, the structure and freshness of the Cabernet Sauvignon and the roundness of the Tempranillo.

## Awards

Guía Peñín 2019 Trilogía 2015



Robert Parker 2016 Trilogía 14, 90/100  
Decanter 2016 Trilogía 11, 90/100  
Robert Parker 2015 Trilogía 10, 90/100  
Guía Peñín 2013 Trilogía 09, 92/100  
Luis Gutiérrez del mundovino Trilogía 09, 15.50  
Robert Parker 2010 Trilogía 06, 90/100  
Guía Peñín 2010 Trilogía 06, 90/100

## Technical information

40% Monastrell, 40% Cabernet Sauvignon, 20% Tempranillo  
Yield Monastrell: 3.000 kilos/hectárea.  
Yield Syrah: 4.500 kilos/hectárea.  
Yield Tempranillo: 5.000 kilos/hectárea.

Dry, organic and biodynamic agriculture

Organic certificate



Alcohol: 14,5%  
Total acidez: 5,60 g/l  
pH: 3.60  
Total SO2: 60 mg/l

## Soils

Single Vineyard called “Casas de los aperos” Ruby color: limestone soil located in the slope of the mountain highly sensitive to erosion. Soils very rich in iron which changes the limestone colour into a rubi-color, this effect is known as rubification. These soils are deeper and more porous than the dolomitas ones, thus allowing larger storage of water. These soils provide full-bodied and eststructure wines. Vineyards aged 17 years old in dry agriculture. Single Vineyard called “La parada”. 650 meters over sea level. Limestones and sandy soils (ochre rendzina). They are very poor soils due to rich presence of limestone. However, iron offsets the effect of limestone and the good levels of magnesium allow good grape ripening and keep also good acidity levels (thanks to potassium). The fresh balance of this monastrell is due to this soil. Bush vines planted in 1988 in dry agriculture. Single vineyard called “Casa Tortosa” at 650 meters. Soils from aluvional origen with a 30% clay. These soils are very deep allowing a good water reserve. Vineyards aged 16 years old in dry agriculture.

## Vintage 2015

In winter there were relatively low temperatures with occasional snowfall and lots rain. The average temperature of the spring was somewhat higher than average, but it was a rainy spring. The summer was also quite rainy but overall was not very warm and well below the average of recent years. Very cool nights. It was a perfect climatological year with rains well distributed and not very high temperatures. The lower average temperature and rainfall caused a delay in the sprouting. Copper and sulfur treatments were performed.

## Vinification

The harvest was manual. Each variety was vinified separately and selected. After a careful selection of the grapes, a cold maceration pre-fermentation started at 2°C for 3 days to extract more the aromas, the must was fermenting in inox deposits at controlled temperature of 26°C. Post fermentative maceration took 23 days for Marselán and 25 days for Monastrell working with the lees and soft battonages. Aged in new French oak and 1st and 2nd year oak barrels of 225L for the Marselan and 500L for the Monastrell during 15 months.

It was a difficult year in terms of treatments. A final treatment of copper avoid late mildiu in our Monastrell plots (very sensitive), maintaining all its leaves and optimum ripeness. It was a perfect year, with a great balance with no hidric stress and warm temperatures to madurate the grapes. The harvest was really delay, the Tempranillo came second week of September, Cabernet Sauvignon last week and the Monastrell for Trilogía took place the second week of October.