

Blanc de trilogía

A surprising acidity and fresh air in a Mediterranean white



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

The extremely calcareous soil is the main force for the surprising elegance and finesse of this Mediterranean white. The balance of the 3 grapes, acidity and freshness in the Sauvignon blanc, the aromatic profile of the Muscat and the unique personality of the local grape Verdil, make it a citric, fresh and elegant white. It is perfect for drinking as well as gastronomic. Although this wine is consumed shortly after release, we have been pleased to see that they age beautifully for five to ten years.

Soils

Single vineyard called "La era". 650 meters over sea level. The vineyard is divided in 3 plots, Sauvignon blanc, Muscat and Verdil. White limestone and sandy soils (white rendzina) on top of a plinth of lacustrine limestone. Extremely limestone soils, with little iron but with silica good levels, which reduces the limestone activity so vineyard roots can dig deep. Even in very dry years, vineyards stand still and the cycle of the vine is not stress. These soils bring freshness and minerality. Aged of vineyards: 10 years old.

Vinification

The harvest is manual and by small boxes. After a careful selection of the grapes in the field and in a selection table, a cold maceration pre-fermentation starts at 2°C for 3 days to extract more the aromas. The fermentation of Muscat and Verdil are in inox deposit at controlled temperature. The Sauvignon blanc ferments and aged in 500L oak barrels during 6 months.

Technical information

Varieties: 60% Sauvignon blanc, 20% Muscat, 20% Verdil
Yield: 3,000 kilos/hectarea
Dry, organic and biodynamic agriculture

Organic Certificate



Robert Parker Blanc 2018



Guia Peñin Blanc 2017



Alcohol: 13,5%
Total acidity: 6,40 g/l
pH: 3,20
Total SO2: 65 mg/l

Vintage 2018

2018 was a cool vintage. A moderate winter with rains about 180mm and very low temperatures. It was just in Spring when very precise and well distributed rains came. Thanks to these rains, the vineyard grew very strong and vigorous, forcing an extreme green pruning to reserve some forces for the end of the cycle.

The summer was very fresh, without any heat wave, with average temperature of 24°C. Unusual, June and July were quite wet months and forced us to make some treatments with sulphur and copper.

Furthermore, in August it didn't stop raining, and we got 74 liters more, resulting in a very late harvest, 2 weeks later than a normal year and 4 weeks more than the previous year.

The Monastrell harvest was quite complicated due to his sensibility to rot because of his light skin, crowding grape and size. Several grapes picking in the fields as well in the selection table were done, being the result much better than expected.

