

CASA LOS FRAILES

Monastrell Rosado 2023

Spain, Valencia

PRODUCER INFO

One of Spain's first certified organic producers back in 2002, this altitudinous farm (650-700m) in the Terres de Alforins has been in the hands of the Velázquez family since 1771. Vines have been grown here since the 13th century with bush vine Monastrell the main stay to this day.

Casa los Frailes has particularly old plots, dry farmed and more than 75-years-old. Yields are very low and quality is very high. Long standing traditions persist in the cellar too, with old clay amphorae and concrete tanks built by the Jesuits in the 17th & 18th centuries still in use.

VITICULTURE

From a blend of different vineyards - 35-year-old on average, sitting at 650m asl. Bush vines planted on sandy soils with reddish-yellow limestone. Yield: 4,500 kg/ha.

WINEMAKING

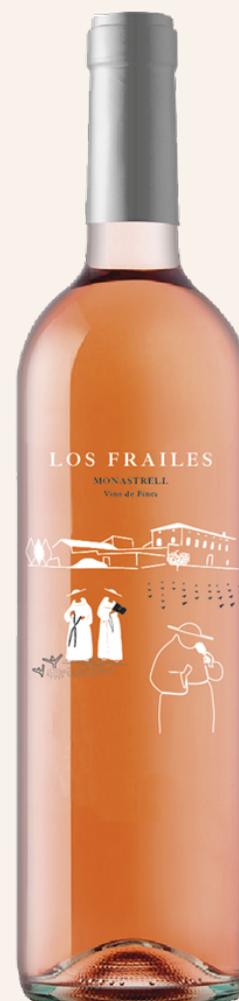
Hand harvested. Direct pressing with pneumatic press. Maceration on lees with soft bâtonnages. Malolactic fermentation and ageing in old concrete vats used by the Friars centuries ago.

TASTING NOTES

Pale orange in colour. Fresh, spicy and aromatic with a smooth and elegant finish.

FOOD PAIRING

Great with summer food, salads and fish dishes.



APPELLATION	DO Valencia
GRAPE VARIETIES	100% Monastrell
WINEMAKER	Velázquez Family
VITICULTURE	Organic & Biodynamic
VEGETARIAN/VEGAN	Vegan
CLOSURE	Cork
ABV	13%
RESIDUAL SUGAR	- g/L
ACIDITY	- g/L
pH	-
SULPHITES	- mg/L