

# 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 finess 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.

## Technical information

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

Organic Certificate

Demeter Certificate



## 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.

## Vintage 2023

The year 2023 was dry and warm but unusual due to the exceptional late rains arriving at the end of spring. The winter remained dry, with cold temperatures only setting in by January. Then in March, temperatures rose, which along with the winter and spring drought, caused budding to occur earlier than ever. The budding was very irregular due to the extreme conditions.

At long last, some saving rains arrived unusually late in May and early June, totalling 300mm consistently over several days. These rains not only rescued the harvest but also the vineyard.

Once again, the summer was relentlessly hot, with July reaching historically high average temperatures, hovering around 26 degrees Celsius. However, due to the late rains, the vines endured the summer without experiencing hydric stress.

## 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.

The start of the harvest was pushed forward and began earlier than ever on August 9th.

As always, the Sauvignon Blanc, concealed beneath its canopy of leaves, once again retained its acidity regardless of the summer heatwaves