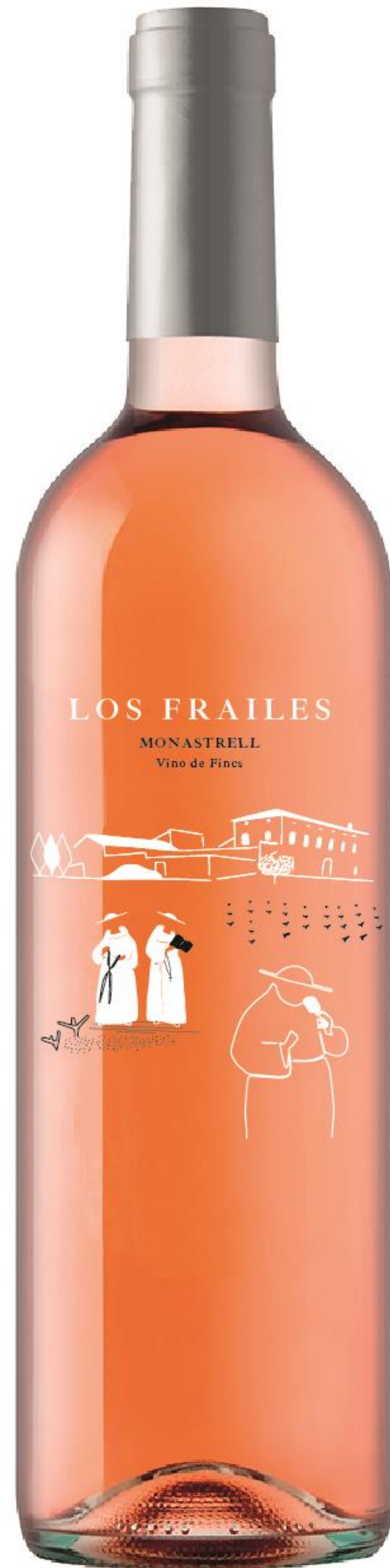


# LOS FRAILES ROSADO

*Finesse and elegance provided by the Monastrell as Provence style*



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

It is a Mediterranean Rose with the elegance and finesse provided by the Monastrell. This Spanish grape was imported by the French (called Mouvedre by them) to the Provence region (mainly Bandol) to make one of the most well-known Rose wines in the world. It is fresh wine, spice and a round finish to enjoy any time.

## Technical information

Variety: 100% Monastrell  
Yield Monastrell: 4,500 kilos/hectárea.

Dry agriculture

Organic certificate



Biodynamic certificate



Alc degree 13%  
AT 5,52 gr/liter  
SO2 0,63gr/liter  
Residual sugar 1gr/liter

## Soils

This wine 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.

## 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 as the Monastrell is planted in bush vines. It is elaborated by direct press with pneumatic press. The maceration process is over the lees with soft battonages. Malolactic fermentation as well as the ageing is done in ancient concrete vats used by the Friars centuries ago. These concrete vats are ideal due to the porosity of the walls, allowing microoxygenation for a reductive grape as the Monastrell.

The start of the harvest was pushed forward and began earlier than ever on August 9th. The monastrell was picked up the 3rd week of September when the middle temperatures and a bit of rain were allowed a fantastic ripening of Monastrell.

In general we can say that the wines of 2023 vintage are Mediterranean wines, concentrate but vibrant with a good deepness and strong varietal character.