

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.

Technical information

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

James Suckling



Guia Peñin



Organic certificate



Demeter certificate



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 estructure 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 2020

2020 vintage was a cool and rainy vintage. In winter there were very low temperatures 6-11°C with occasional snowfall and lots rain, in total 300mm. The average temperature of the spring was somewhat lower than average and it was a rainy spring about 200mm but it was a rainy spring. And the summer as usual was dry but not so 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. It was a difficult year in terms of treatments.

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 Cabernet Sauvignon, 20 days for Tempranillo 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 Cabernet Sauvignon and Tempranillo and 500L for the Monastrell during 15 months.

But in overall, it was a perfect year, with a great balance, no hidric stress and warm temperatures to madurate the grapes. The harvest was really delay, the blanc of Trilogía was harvested at the end of August.