

WINE FACT SHEET



PAGO CASA GRAN



REPOSO 2009

Wine Description

Fermentation and maceration in stainless steel tanks (temperature controlled). Each variety has been processed by its own with native yeast. Long and soft extraction of tannins, punching down the cap manually. Malolactic fermentation in stainless steel tanks (temperature controlled)... Battonage of lees was performed to age the wine during 6 months.

Tasting Notes

Blackberries and a distinct note of menthol on the nose, red fruit is intermixed with some mineral and sea notes, underbrush, and forest notes. Fruit-forward and jammy on the palate. Nicely structured with crisp acidity. Quite complex for a young wine...

Vineyard Characteristics

Production Area/name of vineyard

Size of vineyard (acres):

Soil Composition:

Training method:

Elevation (feet)

500-600 meters

Vines/acre:

Yield/acre (tons):

Exposure:

Year vineyard planted:

Winemaking & Aging

Varietal Composition:

Monastrell 40%, Syrah 30%.
Garnacha Tintorera 20%, Merlot 10%

Harvest time:

September/October

First Vintage

2006

Total Bottles Produced:

11,000

Fermentation

Fermentation container:

Length of alcoholic fermentation

Fermentation Temp (oF)

Maceration technique

Length of Maceration (days)

Malolactic fermentation:

Aging

Aging Container:

Stainless/ Concrete

Size of Aging Container

Aged on the lees for 6 months

Age of container

n/a

Cooperage:

none

Length of Aging before bottle:

1 - 2 years

Analytical Data

Alcohol

14%

PH level:

3.5

Residual Sugar

<2 gr/lit

Acidity (grams/liter)

5.8

Producer Profile

Owned by: Familia Laso - Galbis

Winemaker: Vicente Revert and Carlos Laso

Total Acreage under vine: 112 acrs.

Estate Founded: 2004

Winery Production Total:
60.000 bottles

Country: Highest point in Valencia on the edge of the central plateau



VINOS LIBRES
Selections

Dry extract (grams/liter):
