

LA FORCALLA DE ANTONIA

Rafael Cambra

Valencia



APPELLATION: Valencia

BLEND: Forcallat

WINEMAKER: Rafael Cambra

VINEYARD: _____

Grapes are sourced from 55 year old un-grafted vines, planted on sandy soils at an altitude of 700 meters. Yields are low, around 2 kilos per plant. Forcallat was common in Valencia before phylloxera but being late ripening, with lower alcohol and colour it was largely replaced by Monastrell when farmers replanted. In this continental climate where temperatures in summer can reach as high as 40 degrees, the variety's lower alcohol is now seen as a virtue.

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

Wine is fermented with wild yeasts in 2,000 litre stainless steel tanks, with 10% stems. It is gently pumped over and macerated for two weeks with 50% whole bunches. The wine is moved to 500 litre French foudres for ten months for ageing.

WEBSITE: <http://www.rafaelcambra.es/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An elegant Mediterranean red. Subtle and floral, well balanced with focused flavours.