

LA FORCALLA DE ANTONIA RAFAEL CAMBRA

Valencia



DO: Valencia

BLEND: Forcallà

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. Forcallà 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 varietals lower alcohol is now seen as a virtue.

VITICULTURE: _____

Viticulture is 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 21 days. The wine moves to 500 litre French oak casks for eight months, it is then transferred to concrete for three months before bottling.

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.