

CASALABOR - RAFAEL CAMBRA

Valencia



APPELLATION: Valencia

BLEND: Arcos

WINEMAKER: Rafael Cambra

VINEYARD: _____

From a single, 1.3 hectare dry-farmed terrace vineyard in Fontanars des Alforins, near Valencia. It sits 700 metres above sea-level, going some way to moderate the warm summers, and was planted in 1970. Soils are clay. The vines are gobelet-trained and planted at high-density.

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

Grapes are hand harvested and 50% are kept as whole bunches. Fermentation is with wild yeasts in small stainless-steel tanks without temperature control after two weeks maceration. The wine then ages for 12 months in used 500-litre French oak barrels and then a further 6 months in a concrete egg. The wine is gently press-filtered and bottled with minimal sulfur additions.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Incredibly pure and cherry-scented on the nose, it's fluid and pale and has flavours of dried roses, bright red cherry, some clove and sweet spice notes and great freshness on the finish.