



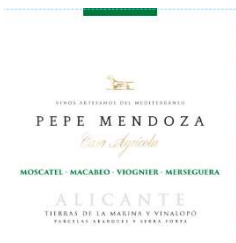
Casa Agricola. Pepe Mendoza & Pepa Agullo.
Alto Vinalopo and Marina Alta, DO Alicante.

10 Ha of Monastrell, Garnacha Tintorera, Merseguera, Airen and Macabeu in Sierra Salinas and Pinoso and 12 Ha in the historic Abargues Estate in Lliber with Moscatel Romano and Giro.
They work mostly with dry farming, old vines in goblet and a density from 1000 to 1800 vines per Ha with a low yields. Organic farming uncertified. Minimal intervention artisanal wines, wild fermented. Deeply Mediterranean character.



Casa Agricola Tinto: 70% Monastrell, 27% Giro and 3% Alicante Bouschet.
Each variety is harvest and ferment separately. Soft maceration with 10% stems and whole grapes for 10 days. 10000 L stainless still vats for 12 months, 6 months bottle. Wild fermented, unfinned. Total SO2 67 mgr/l.
Full explosion of the Mediterranean woodland, aromas of pine, rosemary, rosemary flower, orange peel ... very fresh, round and balance.

12x750ml SKU 521693



Casa Agricola Blanco: Moscatel 40%, Macabeo 33%, Merseguera 20% Viognier 7%
Each varietal is harvested and vinified separately. Minimal intervention, wild fermented unfinned and no cold stabilization. 2 months in stainless still vats. Total SO2 60 mg/l. A mediterranean landscape, orange blossom, jasmine, orange peel, flowers, fennel. Good acidity on the palate with soft tannins that make it perfect for white meats or your best paella match.

12x750 ml SKU 521904



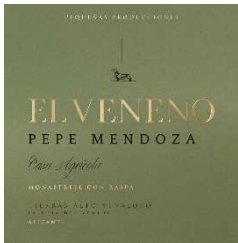
Pureza: 100% Moscatel Alexandria.
From a vineyard planted in 1943, dry farming under organic practices. This is a traditional Brisado (Orange wine) made in 220-300 l anforas from the master Padilla. Hand punching downs of the skins during the 8-10 days of the wild fermentation, pressed and returned to the anforas for 6 months. Aromas of rose petals, orange peel and citric. In the palate is ample, fresh, dry, with luscious memories of camomile and apples. Mineral with a salt note that make the Mediterranean sea present. Its structure and acidity allow it to age for many years. Ideal with soft cheese, red tuna, fish and seafood paellas.

12x750 ml SKU 521696



Pequeñas Producciones: Small productions is a project that changes every year, limited productions that express and explore the terroir. This 2021 is 48% Macabeu, 48% Merseguera and 4% Moscatel. Made in anforas, as is a low SO2 wine, a natural membrane of yeast appears, this is the so called "flor", same than in Sherry, and changes the organoleptic characteristics of the wines. The influence of the flor is subtle and don't overpower the fruit, just adding complexity to the wine and making it very versatile for food pairings.

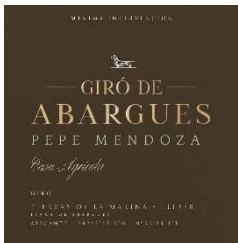
12x750 ml SKU 346960



El Veneno: 100% Monastrell from El Veneno vineyard, at 650 m in Alto Vinalopó, located between Sierra Salinas and Pinoso. This wine shows the power and drive of calcareous soils and also an extreme Mediterranean character.

Organic dry farming. Fermented 30% whole bunches, soft maceration without pumps for 10 days, wild yeast, unfinned, unfiltered, aged 12 months in 500 l Allier barrels. Total SO₂ 54 mg/l. A serious expression of Monastrell with notes of lavender, rockrose, scrub, holm oak and Mediterranean pines. Complex, magnificent mouthfeel, long and balance.

6x750 ml SKU 521702



Giro de Abargues: 100% Giró from La Marina Alta. It is the unique red variety grape grown on the coast and unites us since 1500 with Mallorca and Sardinia. Dry organic farming 30% whole cluster wild fermentation, no pumps used, only gentle manual push downs, 1000 l vats. Aged 12 months in 500 l French oak barrels.

Floral, ethereal, delicate wet soils, forest. A strong palate bringing memories of ferric soils. Noble and full of personality the tannins will allow this wine to have a long life.

Pairing suggestions with chorizo and sheep cheeses, great with grilled and BBQ meats

6x750 ml SKU 521699



Fierroca: 100% Giro

Fierroca is our first Grand Cru, that vineyard, that place with that orientation that makes it unique and unrepeatable. It owes its name to the character of our soils, loaded with Iron and Rock. That's where its name comes from: Fierro- (Iron) -roca (rock).

1.2 Ha with a density of 1100 plants, 75 year old bush vines, dry organic farming. Minimal intervention to show the raw material, handpicked in 10 kg boxes, fermented in small stainless steel tanks with native yeasts from our own vineyard. A non-aggressive extraction. This wine undergoes malolactic fermentation in 1-year-old Allier French oak barrels and remains in them for 10-12 months until bottling.

Fantastic pairings. Ideal to accompany tuna and full-flavored fish plates. Paellas valenciana or rabbit with snails. Pasta, white meats, Iberian meat and mild grills. Sausages and cheese.

3x750 ml SKU 346955



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