

FALCATA – CASA GRAN

PRODUCTION VOLUME

30.000 bottles.

VARIETIES

Monastrell, Garnacha Tintorera, Syrah and, Cabernet Sauvignon.

HARVESTING

Hand harvesting in fruit cases and machine harvesting in the early morning ("short" exclusive system).

VITICULTURE

We started to follow organic rules since 2005, we will get the official organic nomination in 2008. Some of the vineyards have permanent cover crop to decrease yield.

ENOLOGY

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). After malolactic fermentation 50% of the wine rests in French oak barrels for minimum of 12 months (temperature controlled). To preserve the quality of the wine it did not go through stabilisation. The release of the wine is four months after bottling.

NOTES

This wine is better below 20°C and if you can open it 1 or 2 hours before tasting. This wine is a blend of 30% syrah, 30% monastrell, 30% Garnacha tintorera (alicante bouchet, has the flesh red), 10% cabernet sauvignon. The type of soil is white clay except that of Garnacha tintorera (sandy soil). We use the permanent cover crop in the white clay. The vineyards are 20 years old and 40 years old Garnacha tintorera.

This is the Mediterranean wine similar to those in cote du rhone. You can feel minerality on it. It is more elegant, has been 12 months in barrel only 50% of it (garnacha tintorera and monastrell).

We use native yeast, the total content of sulfites is 45 far below legal limit 160.

BOTTLES PER CASE:

6 x 750ml



PAGO CASA GRAN

PLEASE CHECK LISTING FOR CURRENT VINTAGE

PAGO CASA GRAN– INTRO

For decades, the Laso-Galbis family has owned the state called 'La Casa Gran'. It is located in one of the most privileged areas of Valencia (east of Spain): The Alcusses valley. Ms. Manuela Galbis, before getting married, had produced wine in the 60's using the Casa Gran's grapes. In the 70's she decided to end this enterprise and fully dedicate to her family. In 2006, a new generation of the family has re-started the business in a modern on-purpose facility built surrounded by the vineyard.



Red and white varieties (10 in total) are grown there. This is possible because of the land, that has many different areas (hillside, creek, plain area), different orientation (north, east and west) and different type of soil (chalk, clay, sand), and the use of various labour techniques (cover crop, density of plants). Since 2005 we cultivate the vineyards following the organic rules. We believe that, the more self-sufficient a vineyard is the healthier and more self-sustaining it will become.

Winemaking processes were designed to preserve the quality of the grapes obtained in the vineyard. The way he work is performed and the techniques applied care for the grapes, skins and seeds. We do not use pumps; instead, we use transport tanks and a crane that enables us to move the grapes by gravity without breaking skins or seeds. The extraction of tannins from the skin is very slow and soft. We prefer French oak barrels and we like using different barrel toasts and size volumes for different varieties.



PAGO CASA GRAN



Pago Casa Gran wines closely echo their respective vineyard source. Our wines are blends of different varieties, and the share of each is determined every year depending on the vintage. We grouped our wines into two families: the first one is Reposo, containing young expressivity wines, both red and white; and second is Falcata, that contains our more exclusive wines.

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