

REPOSO WHITE

PRODUCTION VOLUME

10.000 bottles
Released in April 2009.

VARIETIES

Gewurztraminer and Moscatel.

VITICULTURE

We started to follow organic rules since 2005. Young vines. This vintage can be labeled as organic.

ENOLOGY

Fermentation and maceration in stainless steel tanks (temperature controlled). Each variety has fermented by its own with the native yeast. 100% malolactic fermentation. The battonage of lees has been performed several months.

NOTES

This wine is better below 17°C and if you can open it 1 or 2 hours before tasting.

This wine is a blend of 50% GWURZTRAMINER, 50 % MOSCATEL.

The type of soil is white clay for the Gewurztraminer and sandy soil for Moscatel. The vineyards are 6 years old. The yields were from 1.5 to 2.5 kg.

The vintage is performed in August. The varieties are fermented separately and then blended together. We use native yeast and the malolactic fermentation has been performed 100% (you can feel butter or milk in the wine). We performed 3 months of battonage to this wine in order to improve the mouth.

This wine has both aroma and it is not short in the mouth, this is a common defect of Spanish wines.

This wine is labelled as organic in Europe.

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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