



CHOZAS CARRASCAL

LAS DOS CES Blanco

The wine

In this range we would like to preserve and promote our native varieties, so for white is Macabeo. We add a touch of Sauvignon Blanc for extra push on the fruit side.

The vineyard

We have great soil conditions for growing vines because we share the same soils as the surrounding mountains. First natural compost layer, then limestone at the roots level and sandy soils underneath, which helps draining very well.

Our single vineyard is located between 750 and 800 m above sea level. The climate here is Mediterranean with lots of Continental influences throughout the year.

Winemaking

Hand harvested during the night to pick up the grapes at the coolest time. Cold-skin maceration during 24 hours. Then is gently pressed in an inert gas pneumatic horizontal press which avoids any oxidation. Débourtage at a low temperature and fermentation at a controlled temperature of 18 ° C. · 3 months aged in its fine lees. The vinification happens in stainless steel vats.

Tasting notes

Color: Straw yellow color with green reflections.

Nose: Aromas of white flowers and fresh stone fruits.

Palate: Dry, clean and elegant. Well balanced acidity delivering citrusy notes.

Vintage: 2019

Varieties: 80% Macabeo, 15% Sauvignon Blanc, 5% Chardonnay

Appellation: D.O. Utiel-Requena

Alcohol: 12,5% vol.

Serving Temp.: 8°C

Organic certified + Vegan

Vineyard: Pago Chozas Carrascal (Single vineyard)

Awards: 90 Points Guia Peñin. Previous vintage: Commended medal Decanter, 90 Points Guia Peñin, 90 Points Guia Repsol.

