

DO VALENCIA
RED WINE
100 MONASTRELL
24 MONTHS FRENCH OAK



CASA LAS MONJAS

THE WINERY

Located at Fontanars dels Alforins (Valencia), we are a family winery that takes its first steps in 2018. Vine growers since 1986 it has been the current generation of the family who has taken the step of making its own wines. The name of Clos de Lôm refers to the French surname of the family: Dupuy Du Lôme.

THE VINEYARD

Located at the slopes of the "Valle de la hombria", this plot of 3,9 hectares was planted 100% of monastrell grape in 1978. At 570 meters of altitude, it's characterized by its clay-limestone soils. The planting frame is 2*2 meters and strictly non-irrigated goblet vines with tillage work. Sustainable viticulture, minimal intervention and organic compost of sheep.

HARVEST

The grapes of this wine are the last to be harvested manually. Bunch selection. Average yield of 2.500 kg/ha.

WINE-MAKING

100% destemmed and we chill the grapes down to 12°C. Cold maceration in stainless steel tank during 10-12 days. Controlled temperature at a temperature of 22-25°C. Devatting only of the flower must. The malolactic fermentation takes place in French barrels.

AGEING

Aged for 24 months in 5 new French oak barrels. After bottling, it remains in the cellar for at least 11 months. We bottled a limited edition of 2.440 bottles.

TASTING NOTES

It shows an intense cherry red color, with maroon edges. On the nose ripe black fruit, smoke, sweet spices, and aromatic herbs. On the palate delicious, with a pleasant texture style, lovely round hints of chocolate and a bright acidity. A wine with structure with a sweet sensation of ripe tannin. Everything seems integrated and focused, it prepares your mind for the meal.

VINTAGE: 2019; **ALCOHOL:** 14.5%; **RESIDUAL SUGAR (g/l):** 3.5; **SERVICE RECOMMENDATION:** 18°C

