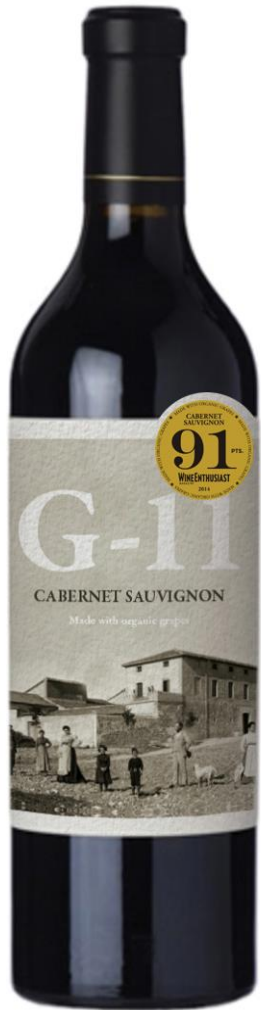


G-11

The Mediterranean side of the Cabernet Sauvignon



Casa Los Frailes is owned by the same family since 1771. A 162 organic estate with a unique terroir: high altitude at 650-700 meters over sea level, a strict dry farming, vines of more than 80 years old (average 40 years old) of our native grape, Monastrell, soils extremely calcareous, and the influence of the Mediterranean Sea.. We believe that wines shall express a soil, a climatology and a history.



Wine description

G-11 is a tribute to our 11th generation of winegrowers. Taken in 1904, the picture is the Velazquez family at the estate, “Casa Los Frailes” where all the wines are produced. Since 1771 the Estate has belonged to our family until today, the 13th generation.

Cabernet sauvignon from a single vineyard of the family estate “Casa Los Frailes” in an extremely calcareous soil at 650 meters altitude and influenced by the Mediterranean Sea. From this unique soil emerges a Mediterranean expression of a rich, fresh, mineral varietal identity.

Technical information

Variety: 100% Cabernet Sauvignon
Yield: 5,300 kilos/hectarea.
Dry Agriculture

Organic certificate



Wine Enthusiast **91 points**

Soils

Single vineyard called “Via Augusta” at 650 meters. Soil located besides Casas Los Frailes. White limestone and sandy soil. Extremely limestone soils lacking iron but with good silica levels, which reduces the limestone activity allowing the roots dig deeper in the soil. Even in very dry years, vineyards stand still and don’t suffer stress hydric. These soils bring freshness and minerality.

2014 vintage

In general, we can say that it was a warm year, high temperatures and low rains. No much rain in winter and a warm spring force to a very early blooming of the vines. Due to the lack of water, the vine was quite weak and the number of grapes very reduced. This allows to the vines to keep reserves for the maturation process.

Vinification

Manual harvest. The grapes temperature are lower to 2°C before fermentation. Fermentation and maceration last for 21 days. Wild yeasts. The malolactic fermentation was done in cement deposits and barrels 225L-500L. Light filtration. Aged for 12 months in French oak and cement deposits in the old cellar

The rains finally arrived in September just in time for the Cabernet sauvignon grapes to increase the size and have a perfect balance in the grape. The harvest took place 18th September.