

LAS BAIRETAS

2020

The orange wine. A flash of the Mediterranean, where a Muscat of Alexandria appears with character, provocative, refreshing and full of citrus notes.

THE VINEYARD

LOCATION: Area "Las Bairetas" (Valencia).

SOIL TYPE: Red Clay.

CROP TYPE: Organic growing.

AGE OF THE VINEYARD: > 30 years.

PLANTING DENSITY: 1500 plants/ha.

YIELDS: 27 hl / ha.

ALTITUDE: 300 masl.

TRAINING SYSTEM: Trellis.

HARVEST PERIOD: September.

RAINFALL: 710 mm.

IN THE CELLAR

WINE MAKING: Grape selection in the field and in the winery. There is a first phase of vatting and treading of the whole grape in stone tanks (between 10 and 15 days), then 100% destemming and brief work with skins, indigenous yeasts (no oenological product is used that is not sulphurous in low doses), manual work of the cap during maceration-fermentation. Natural clarification. Bottling without filtration.

BLEND: Muscat of Alexandria 100%.

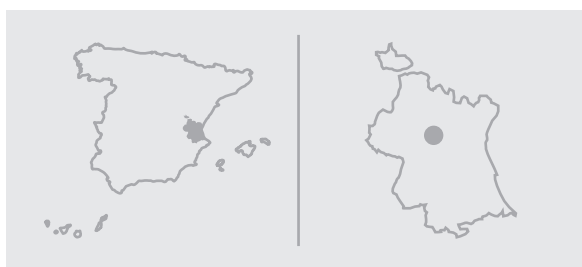
AGEING: 6 months with lees.

DATE OF BOTTLING: September 2021.

PRODUCTION: 2800 bottles 0,75L.

ANALYTICS: Alcohol: 13% vol. pH: 3,6 / acidity total: 5 g/hL.

APPELLATION OF ORIGIN: No.



LOCATION. AREA "LAS BAIRETAS"

The Chiva range is the largest protected municipal natural park in the Valencian Community. It has deep ravines, numerous fountains, archaeological sites and the largest number of documented centenary carob trees in the world. On certain days it allows an almost complete view of the Gulf of Valencia.

At a wine-growing level, it is the westernmost part of the Moscatel subzone, where the variety with this name has historically been cultivated.

Las Bairetas, in the heart of the Sierra, preserves the traditional Mediterranean dry farming, where Moscatel and Merseguera vineyards are interspersed with old olive, almond and carob trees. Mountain viticulture under the influence of the sea.