



## **CALIZA ORGANIC - CASA LOS FRAILES**

The common denominator of the farm is limestone soils. In the search for this more extreme, more calcareous lake, more ocher (yellow streaks), poorer soil is where we have found this unique Monastrell.

Respecting this personality as much as possible, we decided to make the wine as the friars did on the estate centuries ago, limiting the intervention in the cellar to a minimum and aging in the old tanks and amphorae of the fonda cellar that the friars already used.



*Monastrell extreme on limestone soils!  
The aging is 10 months in old concrete tanks  
and clay amphora.*

---

<b>Producer</b>	Casa Los Frailes
<b>Country</b>	Spain
<b>Region</b>	D.O. Valencia
<b>Grape Variety</b>	Monastrell
<b>Organic &amp; Biodynamic</b>	Yes
<b>Vintage</b>	2016
<b>Alc %</b>	14%
<b>Food &amp; Wine Matching</b>	Cheese, Meats, Sausages



**True Terroir Ltd.**

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk

**Bottle Quantity**

750 ml