

MONASTREL - VALENCIA DO - CALIZA - BODEGA CASA LOS FRAILES

Vinification: At Casa Los Frailes, the focus is on Monastrell grapes, primarily sourced from old bush-trained vines. Emphasising minimal intervention, the winery employs wild yeasts and gentle techniques in ancient concrete tanks inherited from Jesuit friars. After careful fermentation, the wine is aged for 10 months in clay amphorae, allowing the Monastrell to express its true character without any interference, resulting in exceptional quality.

Tasting Notes: It presents a deep, dark ruby hue that hints at its richness. The nose exudes ripe aromas of blackberries, plums, and cherries, enriched by baking spices, pepper, and subtle herbs. On the palate, it reveals a full-bodied character with luxurious dark fruit flavours, enhanced by notes of chocolate and integrated spice. The polished tannins provide structure, leading to a long, fresh finish with lingering fruit and a mineral quality, reflecting its origins and adding intriguing depth.

Producer	Bodega Casa Los Frailes
Country	Spain
Region	Valencia
Appellation	Valencia Do
Grape Variety	Monastrell
Vintage	2020
Barrel	Concrete, Amphora, 10 Months
Organic & Biodynamic	Biodynamic Certified
Alcohol Content	14%
Bottle Format	750 ml
Food & Wine Matching	Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Mature and hard cheese, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Veal, Vegetable Dishes, White Meats, Cured Meat