

LOMALTA

Grape varieties: Tempranillo 40%, Merlot 30%, Bobal 30%
Appellation: DO Utiel-Requena.

Vineyards and soils: Grapes come from the plot called “Viña Hormas Merlot” (4.5 ha), “Viña Norte Tempranillo” (5 ha) and “Bobal Las Aguazuelas”. Planting pattern 3200 vines per ha. Goblet and bilateral cordon training. Sustainable agriculture. Clayey-chalky soil. Sandy texture.

Harvest: Hand-picked between the second half of September and the first half of October, using 15 kg crates.

Winemaking: The grapes are cooled down in cold storage at 5 °C during 24 hours. Destemmed totally and selection table. Lightly crushed. Maceration at 10 °C for 4 days. Each grape variety is fermented separately at 25 °C in stainless steel tanks with its own yeast for three weeks. Malolactic fermentation in second use French oak from Allier forests (Boutes), fine-grained and slightly toasted or in 2000L foudres

Aging: Each grape variety has been aged separately during 9 months in second use French oak from Allier forests (Boutes) or in 2000L foudres. The three varieties are blended 3-4 months before the bottling.

Alcohol: 14.5% vol.

Total production: 14,000 bottles

Tasting notes: Cherry red colour with garnets hues. The nose is intense, with hints of ripe fruits and subtle hints of spices, mint, vanilla and smoke; with aeration, hints of black liquorice appear. The palate is fresh, with well-balanced acidity. The tannins are light and soft, but present. Very meaty. Altogether, the wine has nice harmony of perceptions. Very long finish with feeling of sweetness.

Food pairing: All kinds of red meats and game meats, spicy stews, rice, pasta, medium to intense hard cheeses, foie gras, pates and medium to intense flavored cold cuts.

Temp. of service: 15-18°C



Awards and ratings :

(2018 vintage)



(2017 vintage)



(2016 vintage)

