

LAS TIRES

The wine

Named after the three varieties that we grow in our VINO de PAGO vineyard which we use for this wine. A white wine with a well defined unique style.

The vineyard

We have such a great terroir for growing vines because we share the same soils as our surrounding mountains: first a clay layer, then limestone at the roots level and sandy soils underneath, which helps draining very well. Our single vineyard is located in the middle of National Park between 800 and 850m above sea level. The climate is Mediterranean with lots of Continental influences throughout the year. Two little valleys crossing our estate, make our climate unique in the area. We carry out organic viticulture.

Winemaking

Hand harvested during the night to pick up the grapes at the coolest time. Each variety gets vinified separately in concrete egg shaped tanks. Cold-skin maceration during 24 hours. Then is gently pressed in an inert gas horizontal press to avoid oxidation. Fermentation starts in concrete tanks, then is moved into new 225 l. French oak barrels for mid and last fermentation process. Finally aged for 3 months in 225 and 300 litres new French oak with a two daily battonage during first six weeks. The blend is carried out before bottling.

Tasting notes

Color: Straw yellow color with golden hues.

Nose: Extremely aromatic, toasted notes and tropical fruits.

Palate: Very expressive, rich and silky texture. Complex notes going through woody, mango and pineapples on the finish. A wine that evolves through the bottle from vanilla to exotic fruits. Long and persistent aftertaste.

Vintage: 2017

Varieties: 50% Chardonnay, 30% Sauvignon Blanc, 20% Macabeo

Appellation: DO. PAGO CHOZAS CARRASCAL

Alcohol: 13.5% vol.

Organic certified

Awards: Current vintage not rated yet.

Previous vintage: 93 Points Guia Peñin, 93 Points Guia Repsol.

Pairing: Smoked chicken, Salmon, Indian curry.

Cellaring potential: 3-7 Years

Case production: 2.000