

LAS OCHO

The wine

Our signature red wine. A blend of the eight different red grapes. Literally our vineyard in a bottle of wine.

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 in 10kg baskets. The grapes remain at 8°C before vatting by gravity. Each variety gets vinified separately in concrete tanks of different shapes and sizes: eggs and trunk-conics. Fermentation is conducted at a controlled temperature below 25°C and maceration takes between 2 and 3 weeks depending on the variety. Two turbo pigeage a day and two deléstage during maceration, when one and two thirds of the fermentation process has already been reached. Las Ocho is produced only with free-run wine. 80% of the wine will age in 225 litre French oak barrels, while the remaining 20% will age in concrete tanks for rounder aromas. The coupage is done before bottling. The percentage of each variety varies on the vintage.

Tasting notes

Color: Opaque and intense ruby red with a dark violet hue.

Nose: Complex with expressive aromas. Balsamic, black fruits, leather and liquorice.

Palate: Rich yet fresh. Black fruits, chocolate and ripe plums. Round with velvety and soft tannins. Elegant finish.

Vintage: 2016

Varieties: 25% Garnacha, 25% Cabernet Sauvignon, 15% Merlot, 15% Syrah, 7% Monastrell, 7% Tempranillo, 3% Bobal, 3% Cabernet Franc

Appellation: DO. PAGO CHOZAS CARRASCAL

Alcohol: 13.5% vol.

Organic vineyard

Awards: 94 Points Guia Peñin. Previous vintage: Silver Medal Decanter, 94 Points Guia Peñin, 94 Points Guia Repsol.

Pairing: Roasted lamb, steak, chocolate pudding.

Cellaring potential: 15-17 Years

Case production: 4.000