

bodega

DUSSART · PEDRÓN

C/ Saliente n°12, Los Pedrones
46355 (Requena -Valencia)

BENOÎT DUSSART

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Robert Parker Rating: 91 Vintage 2017

92 Vintage 2018

91 Vintage 2019

Le Grenache

2020

GRAPES : Garnacha 100%

THE TERROIR

Location: Realta (Los Pedrones, Requena, Valencia, Spain)

Altitude: 740 metres

Climate: Continental weather tempered by the proximity of the Mediterranean Sea.

Soil: Clay-limestone

Vineyard: Organic vineyard for 45 years; grapes shaped in traditional goblet pruning without irrigation.

PDO: D.O. Utiel Requena

WINEMAKING

Grapes are exclusively harvested manually in 15 kg crates. A first selection of the grape bunch is carried out in the vineyard and only mature grapes are picked. A second selection is carried out at the ageing cellar prior to crushing and destemming. The cold skin maceration lasts for 4 days and is followed by the fermentation using indigenous yeasts for 8 days in temperature-controlled stainless steel vats. The elevage is carried out in French oak casks and amphorae for 8 months. This wine is non-clarified; non-filtered; naturally stabilised and very little sulphites added. Cuvée limited to 1550 bottles.

TASTING NOTES

This wine has a cherry red colour. The nose is pleasant with hints of red fruits including cherries, raspberries and strawberries. The mouth feels very elegant and fruity with very soft tannins and a slight acidity which confers this wine its freshness. Medium-bodied.

FOOD AND WINE PAIRING

Perfect accompaniment for starters, salads or white meat. We recommend trying it with paella and lobsters. Serve at 18°C.

ABV 14.5% Vol.