bodega
DUSSART · PEDRÓN
C/ Saliente nº12, Los Pedrones
46355 (Requena -Valencia)
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Robert Parker Rating: 93 pts Vintage 2023

Le Grenache 2023

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 48 years; grapes shaped in traditional goblet pruning without irrigation.

PDO: D.O. Utiel Requena / Organic certified

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 1800 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 18ºC.

ABV 14% Vol.