

# ROSA CLARA 2022



Mencía with a bit of other grapes

## VINEYARD

The grapes are from a vineyard in Rosende perched at the very top of the canyon near the village. The altitude makes it cooler and well ventilated while the site is very exposed to sun all day. The soils are decomposed granite and all farming is of course done by hand.

## VINTAGE

In the 2022 growing season a relatively mild spring made way for a hot and dry summer. Extreme heat in mid-July accelerated phenolic ripening and left the soils quite dry, which caused sugar accumulation to slow in August. The result was ripe grapes with low potential alcohol levels. The grapes were picked by hand on September 10 into 18kg crates.

## VINIFICATION

The ripe phenolics justified a touch of extraction so the grapes were crush-destemmed straight to the basket press and then pressure was applied slowly to bring out just a touch of color, flavor and a hint of tannin. The juice was sent to stainless to settle before fermenting in barrel. When fermentation completed, the wine was racked to stainless, where it remained until bottling.

Alcohol	11.9%
pH	3.4
Total Acidity	5.8 g/L
Residual Sugar	0.2 g/L
Volatile Acidity	1.4 g/L