



La Horca 2019

Rodriguez de Vera Vineyard Collectors

Winemaker: Pepe Rodrigues de Vera **Region:** Alicante, Spain

Grapes: Merseguera (80%), Native varieties (20%)

Profile: On the nose, the wine is fresh with aromas of lemon, mineral, sea salt, and Mediterranean spices. It is dry on the palate, with moderate acidity and body. The flavor has a moderate intensity with pleasant citrus nuances, a slight hint of aromatic herbs and a medium finish marked by a presence of spice, very well integrated into the wine.

Grape Growing: Rodriguez de Vera bought 13 hectares in the Valencia DO within a natural preserve. The vineyards are 100 meters from the sea and the Mediterranean breeze has a definite influence on the grapes. Everything is dry farmed, and the yields are minuscule at just 1,000 kg/ha. The harvest is in the second half of August.

Winemaking: The grapes are fermented with native yeasts inside of 500L French Barriques. The barriques are left over from the production of Cantueso Liqueur and impart a distinctive herbal aroma. The maturation in barrel is over the course of 8 months.

More About the Wine: Cantueso liqueur is a specialty of the region of Alicante. It is made by the distillation of Lavandula flowers and stems, typically to 25-30% abv, with 100g/L of sugar. After fermentation is spirit has to rest for two months and then mature for two years in wood before release. It is quite sweet and viscous, and is typically enjoyed as a digestif. This is the first time I have encountered wine being aged in its' used casks!

Alc: 12.5%

PH: 3.55

TA: 5,90/gl

RS: 1g/l

Sulfur: 27 mg/l

Soil: sandy fossil dunes

Altitude: 0m

Vineyard Age: 65

Production Size: 208 cases

Pairing: Paella, Shrimp Scampi, Grilled Prawns, Grilled Turbot, Sardines, Squash, Zucchini, Roasted New Potatoes, Marinated Sweet Peppers
Cuisines: Spanish, Coastal Mexican, Vegetarian, General Mediterranean