

BILOGIA

A fresh expression of two mediterranean grapes



Wine description

The label is a picture taken in 1907 of Velázquez family at Casa Los Frailes estate. This was the 11th generation, currently it is the 13th Generation working at the winery.

Biología is the freshness expression of the two Mediterranean grapes, Monastrell and Syrah at Casa Los Frailes estate. A high altitude at 650-700 meters over sea level, a strict dry farming, soils extremely calcareous, and the influence of the Mediterranean Sea makes this wine a very fresh, pleasant and round, wine inviting you to taste again.

Technical information

Variety: 50% Monastrell-50% Syrah

Yield Monastrell: 3.000 kilos/hectárea.
Yield Syrah: 4.500 kilos/hectárea.

Dry, organic and biodynamic agriculture

Organic certificate



Alcohol: 14%
Total acidity: 5,32 g/l
pH: 3.70
Total SO2: 46,9 mg/l



Casa Los Frailes is owned by the same family since 1771. A 162 organic estate with a unique terroir: high altitude at 650-700 meters over sea level, a strict dry farming, vines of more than 80 years old (average 40 years old) of our native grape, Monastrell, soils extremely calcareous, and the influence of the Mediterranean Sea.. We believe that wines shall express a soil, a climatology and a history.□

Soils

Monastrell. Single vineyard "La encina" 650 meters over sea level. Soils sandy and red limestone. Very calcareous soils but very rich in iron which helps to precipitate the active calcareous stones, allowing a good ripening of grapes keeping good acidity levels. The average age of the vineyards is 30 years old in dry agriculture.

Syrah. Single vineyard "Via Augusta". 660 meters over sea level. White limestone and sandy soils (white rendzina) on top of a plinth of lacustrine limestone. Extremely limestone soils, with little iron but with silica good levels, which reduces the limestone activity so vineyard roots can dig deep. Even in very dry years, vineyards stand still and the cycle of the vine is not stress. These soils bring freshness and minerality as we can find in Biología. Average age is 10 years old in dry agriculture.

Vintage 2017

It was the rainiest winter since the year 2013, 520 litres until March. The vines grew very vigorously and with strength. In March, there were few days of frost but only impacted the white grape varieties located in the deep of the valley.

A very dry spring and summer together with the strength of the vines, forced us to make a very severe green pruning. This allows the vines to get enough forces for the whole maturation process. Due to the lack of water, no treatment was done.

Vinification

The harvest was manual. Each variety was vinified separately. After a cold maceration pre-fermentation at 2°C for 3 days to extract more the aromas, the must was fermenting in inox deposits at controlled temperature. Post fermentative maceration took 18 days for Syrah and 22 days for Monastrell. Monastrell was aged in concrete vats during 5 months and after went into oak barrels of 500L and Syrah was aged in oak barrels of 225L for 12 months.

The hottest June of our history together with the draught derived in a very short and early harvest. Finally, in August it rained and the Monastrell could profit providing some water reserves for the maturation process during September at lower temperatures. The harvest started on the 22nd September and finished 2th October.