

CHOZAS CARRASCAL ROXANNE CAVA 2017



CHOZAS CARRASCAL

We are thrilled to introduce the wines of one of Spain's very few *Vino de Pago*—Bodega Chozas Carrascal. Helmed by María José, the daughter of founder María José López-Pedro, this Valencian bodega utilizes modern techniques, many invented by the matriarch herself, to create wines with a singular sense of Mediterranean purity.

Here in Utiel Requena, close to the great Sea from which it receives its influence, the wines of Chozas benefit even further from the family's deep sense of tradition and respect for their unique biodiversity. The wines are certified organic.

In the winery, this respect for the 'cultivo ancestral' is maintained through the strict use of native yeasts. All of the red wines are spontaneously fermented and the Bodega has worked with a local university to create a "yeast bank" from strains obtained in its own vineyards. The wines are never clarified and only in some instances filtered through an organic membrane maintaining purity in all of Chozas wines and remaining perfectly vegan.



 **ORIGIN**
Utiel-Requena, Spain

 **WINEMAKER**
Julian Lopez

 **WINEMAKING**
Cold-skin maceration will occur for 24 hours at a low temperature. The free-run must is then separated from the press must. The fermentation process is performed at a temperature below 18°C in stainless steel. During mid-December Macabeo and a smaller percentage of Chardonnay are blended resulting in a base wine with less than 11.5% alcohol by volume. In January we carry out the liquor de tirage with 8 grs. of sugar and indigenous yeasts, so that a second fermentation can take place inside the bottle. It will remain in our cellar for a further 12 months. The disgorgement will be done by the order to keep its freshness. 12 months on lees.

 **ENVIRONMENTAL SUSTAINABILITY**
Located in a nature preserve, the winery is committed to reducing carbon emissions. The winery currently uses solar panels to reduce its energy use by one-half and a gas system for temperature control subtracting another 20%, and is close to achieving carbon neutrality.

 **PRODUCTION**
6,500 cases of 12

 **TECHNICAL**
Alc 12.5%, R/Sugar 8.5 g/l, TA 6.37 g/l, pH 3.01

 **VARIETAL**
50% Chardonnay, 50% Macabeo

 **TASTING NOTES**
Absolutely fresh aromas coming through. Fresh green apples, orange blossom and delicate citrusy notes.

 **VINEYARDS**
Grown in a single vineyard located between 750 and 800 m above sea level. Great soil conditions for vinegrowing as it shares the same soils as the surrounding mountains. First, a clay layer that preserves freshness, then limestone at root level that provides minerals and sandy soils underneath, which helps greatly with draining.

 **FOOD**
Fantastic Cava to enjoy on its own. Works very well with tapas, oysters and fruit salad.

 **AGEING**
Best enjoyed 2 to 5 years from vintage.