

CHOZAS CARRASCAL

LAS OCHO 2016



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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**
Each variety gets vinified separately in concrete tanks of different shapes and sizes: eggs and trunk-conics. Fermentation is conducted at a controlled temperature below 25°C and maceration takes between two and three weeks depending on the variety. Two turbo pigeage a day and two deléstage during maceration, when one and two thirds of the fermentation process has already been reached. Las Ocho is produced only with free-run wine. 80% of the wine will age in 225 litre French oak barrels, while the remaining 20% will age in concrete tanks for rounder aromas. The coupage is done before bottling. The percentage of each variety varies on the vintage. Aged for 14 months in French oak, 50% new.


 **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**
2,600 cases of 12

 **TECHNICAL**
Alc 14.0%, R/Sugar 0.5 g/l, TA 5.07 g/l, pH 3.50

 **VARIETAL**
25% Garnacha, 25% Cabernet Sauvignon, 15% Merlot, 15% Syrah, 7% Tempranillo, 7% Monstrell, 3% Bobal, 3% Cabernet Franc

 **TASTING NOTES**
Complex nose with expressive aromas. Balsamic, black fruits, chocolate, leather and liquorice.

 **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**
Pair with roasted lamb, beef bourguignon or chocolate pudding.

 **AGEING**
Best enjoyed 2 to 10 years from vintage.