



GLORIA

DE MOYA



Soils and Vines

The vineyards are located in Villena at an east facing hillside at 650 meters of altitude. Sustainable Viticulture.

Sandy soil with enough coarse elements that come from a calcareous geological formation of the Cretaceous. 40-year old vineyards goblet style. Very low yield of 1,5kg per vine or 12HL/Ha.



Grape Variety

Monastrell



Vinification

Selection of the grapes in the vineyard during harvest in crates of 15kg. The grapes are cooled down to 4°C

for 24 hours. Fermentation in stainless steel vats under controlled temperature. The cap is submerged very gently by hand. Total period of fermentation and maceration is 20 to 25 days. Only free run wine is used. Barrel aging for 12 months in French oak barrels of 225L. Only barrels from second or third year are used.





Soils and Vines

Vineyards are located at an altitude of 1.050m above sea level. Ecological Viticulture without certification. Calcareous soils with a sandy loam texture with sediments from the passing river. 25 year old vines. Yield of 31HL/Ha.



Grape Variety

60% Merseguera
40% Chardonnay



Vinification

Harvest is only done early in the morning. Selection of the grapes in the vineyard in crates of 15kg. The grapes are cooled down to 4°C for 24 hours. Cold maceration for 24 hours. 50% is fermented in stainless steel vats under controlled temperature. 50% is fermented in French oak barrels. Aging on lees for 6 months.

