

# LA CAMPESINA AIRÉN ORGANIC 2024

## 6 MONTHS IN BARREL ON LEES

ECCE VINUM  
BODEGAS MOISÉS CASAS

### TECHNICAL SHEET

#### VINEYARDS AND VITICULTURE

Elevation 670 m.a.s.l

Age of the vineyard 60 years

Calcareous clay soil

Unirrigated goblet-trained. Traditional, Natural, Sustainable and Certified Organic

Viticulture by SOHISCERT

#### VEGAN FRIENDLY

#### ORGANIC WINE



#### VARIETY

Airén 100%.

#### 2024 VINTAGE CONDITIONS

Cold winter, rainy spring and mild temperatures during summer, which allowed an excellent and slow ripening, providing good acidity and a great concentration of aromas. Harvest without rain.

#### GRAPE HARVEST

Hand-harvested at night in 15Kg boxes

Harvested on the 3rd of September

Yield: 2 kgs per vine - 1,500 vines / ha.

#### VINIFICATION / PRODUCTION:

Total production of 2300 bottles. Double sorting table for clusters and berries, destemming and light crushing. Cold maceration prior to fermentation for 2 days at 12°C. Static settling. Fermentation in stainless steel at 16°C. Racking using only the free-run wine.

#### AGEING

6 months in new French oak barrels on its own lees, using the batonnage technique with weekly stirring.

#### BOTTLING

March 2025. Clarified, stabilized and filtered.

#### 12,50 % VOL - 75 CL

#### OPTIMAL DRINKING WINDOW

Drink now or within the next 3-5 years.

#### TASTING NOTES/ PAIRING

Pale yellow in color with attractive golden highlights. Intense varietal aromas of banana, pear, lemon, and tropical fruits. Elegant, fresh, and subtle, it is a well-balanced, gastronomic wine. Silky, smooth, and rounded on the palate, with tropical notes. An excellent pairing with rice dishes, fish, sushi, seafood, fresh and semi-cured cheeses, salads, delicate stews, and meats.



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*Bodegas Moisés Casas*