



SOPLA LEVANTE

LA HORCA

Winery Notes:

The project possibly begins in one of the mythical places of the Valencian Community: La Mata Natural Park, Alicante province. A place that in ancient times had 250 hectares, of which only 35 remain today. A magical place, with ancient vineyards standing straight just a few meters from the beach and the salt flats, which support weather and extreme salinity that brings an incredible personality to the wines.

Wine Making Notes:

Grapes are hand-harvested, de-stemmed, crushed and macerated and aged for 8 months in used French Oak barrels that were previously used on Cantaueso liquor. Finally, the wine is bottled without any kind of treatment, so it conserves all the natural flavors. Wine is elaborated by following the prescriptions of the organic/biologic viniculture.

Tasting notes:

White wine, clear in appearance, light tear. Deep intensity of a lemon color. Clean on the nose, of medium intensity, with a presence of ripe lemon citrus fruit, wild flowers, pleasant herbaceous nuances with a certain balsamic nuance and an earthy background. On the palate it is dry, with medium acidity, with a medium alcohol and medium body marked by the presence of medium tannin that gives it structure.



No added sulfites

VINTAGE	2019
WINE TYPE	White
VARIETAL	Merseguera and others
ALC.	12,5%
REGION	La Mata Alicante
SOIL	Sand
PRODUCTION	2500 Bottles



Cardel Wines

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