

# Larsa



## D.O. Overview :

**Under Vine** : 164,553 ha (406,619 ac)

**Vineyard Elevation Range** : 500-700 m  
(1,640-2,296 ft)

**Climate** : Continental

**Soil Types** : Sandy clay rich in lime and chalk

**Primary Red** : Tempranillo, Garnacha, Moravia, Cabernet Sauvignon, Merlot, Syrah

**Primary White** : Airén, Macabeo, Chardonnay, Sauvignon Blanc

## ORIGIN

D.O. La Mancha | Albecete, Spain

## VARIETY

100% Garnacha

## VINEYARD

Estate-grown on low-yield, non-irrigated vineyards. The Garnacha vines are sustainably farmed on stoney clay and sand soils. The stones that blanket the vineyard help the soil retain moisture through the long, dry summer season; they are also known to radiate heat captured during the day through the cool nights, promoting ripening.

## PROCESS

Hand-harvested, carefully sorted and fermented with indigenous yeasts. Malolactic fermentation occurs spontaneously in cask. Aged for nine months in mixed French and American oak barrels.

## TASTING

A rustic, red fruit profile with spicy tannins and a finish accented by earth and toasty barrel notes. Black cherry and strawberry jam linger on the finish, balanced with spice and acidity.

## WINERY

From Familia Bastida, the Larsa label over delivers in bringing estate-grown Garnacha, Tempranillo and Monastrell from La Mancha to the market as a price-conscious alternative to northern Spain. The abundant sunshine and continental climate contribute to the roundness and structure of these wines.