



BSO AÑE CHAS



Cerro la Isa

BLANCO

A singular vineyard planted in 1906 using the “square pattern” method (1.40 by 1.40 meters), with a high density of 5,100 vines per hectare.

The soil is clay-limestone with high iron content and a depth of just 30 centimeters.

This wine is crafted from a blend of Garnacha Blanca, Malvasía, Viura, Turruntés, and Calagraño, and is fermented in barrel, where it rests for 8 months on its lees.

Production is limited to just 600 bottles. A truly fascinating and one-of-a-kind wine.

Harvest

Singular vineyard planted in 1906. Grapes handpicked into 15 kg boxes, manually destemmed.

Aging

Fermented in barrel, aged for 8 months on the lees.

Vintages

2018, 2019, 2020, 2021