



EL VENENO

Monastrell, con Raspa 2019

El Veneno - Alto Vinalopó

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100% Monastrell 2019

El Veneno, Vinalopó

Dry Red Wine
100% Monastrell
Appellation D.O. Alicante Vinalopó



Vineyard

Beautiful mountain plot named after ill-tempered past owner Uncle Veneno because he was quite serious, mean-spirited and hard on his neighbors, but not everything was going to be bad and he left us in its memory is a magnificent exceptional vineyard

- Location: El Veneno, Alto Vinalopó
- Elevation: 650 meters
- Vineyard Size: 5 ha
- Plant density: 1100 plants/ha
- Yields: 1200 kgs per Ha
- Age of vines: 55 years old
- Clonal selections: Traditional
- Trellising: Traditional goblet
- Irrigation: Dry farming
- Farming: Uncertified organic
- Soil: Sandy loam soils, with a lot of calcareous caliche stone.

Growing season

A very balanced fresh spring, strong summer and dry and powerful harvest with an excellent sanitary state, an important aspect when seeking a high potential grape that we select for this vineyard

Harvest

Hand selected grapes, avoiding overripe berries from selected grapes collected in 10kg crates.

- Ripeness levels at harvest: 16 Be. 1093 density.
- Fruit condition: *The grapes are harvested in perfect balance as they are mountain grapes, ripening is slower.*
- Date: 30th September, 2019

Winemaking

The expression of simplicity the important thing is the high potential grape so we can reflect a fresher expression and manual handling.

- Macerations: Soft manual, delicate with skins and 30% of stems, no pumping.
- Yeast type: Native, all our wines fermented with indigenous yeast.
- Fermentation vessel: 1000L vats
- Primary fermentation: 8-10 days.
- Pressing: Whole cluster grapes
- Press type: Pneumatic press Bucher.
- Lees contact: No batonnage
- Secondary fermentation: Malolactic in oak casks

Aging

A mix of new and 1 year old french oak Allier barrels.

- Barrels sizes: 500 Liters
- Time in Barrel: 12 months
- Total SO2: 54 mg/L
- Closure type: Natural Cork

Technical Data

ABV (alcohol by volume): 14%
Residual sugar: 0 gr/L
TA (total acidity): 5,7 gr/L
pH: 3,3

Tasting notes

A serious expression of Monastrell with notes of lavender, rockrose, scrub, holm oak and Mediterranean pines. Predominant expression of fruit and our mountains, where the oak accompanies and gives complexity for magnificent mouthfeel, long and balanced with character for a wine to be aged.

Food and wine pairing suggestions

Suits well with Iberian sausages and sheep cheeses, great with meat grills, lamb chops or long matured beef meats.

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