



Vineyard

Artisan landscape blend of Monastrell, Alicante Bouschet and Giró vines from garrigue highlands of Vinalopó and woodlands of Marina Alta, sub-zones of Alicante.

Location: Abargues, Marina Alta. El Veneno, Los Burros, Alto Vinalopó.

Elevation: 300 meters

Vineyard size: 4 ha

Plant density: 1300 plants/ha

Yields: 2500 kgs per Ha

Age of vines: 50 years old on avg.

Clonal selections: Traditional

Trellising: Traditional goblet Monastrell/Giró. Alicante Bouschet low trellis

Irrigation: Dry farming for goblet and added water for trellis vines

Farming: Uncertified organic

Soil: Giró, ferrous clays.

Monastrell/A.Bouschet sandy loam soils

Growing season

A tremendous vintage. Fresh spring, strong summer and dry and powerful harvest, with an excellent healthy state obtaining full and rounded wines that will show a great capacity for ageing.

Harvest

The grapes were harvested in the middle of September with a perfect balance of sugars, acidity and Ph. High potential grapes with high load of photosynthesis and aromas.

Ripeness levels at harvest: 14%. 1099 density.

- Fruit condition: excellent health, no botrytis, nor dehydration.

Date: Giró early September,

Monastrell, y Alicante Bouschet, late September 2020.

Winemaking

Each variety is harvested separately at its perfect point of maturity and ferments in small stainless steel tanks

Macerations: Soft, delicate with skins and 10% stems.

Pressing: Whole cluster grapes

Press type: Pneumatic press Bucher.

Yeast type: Native, all our wines fermented with indigenous yeast.

Fermentation vessel: Small vats of 10.000L

Primary fermentation: 8-10 days.

Lees contact: No batonnage

Ageing

Aged in stainless steel tank to preserve all the fruit and the primary aromas..

Vat sizes: 10.000 Liters

Time in tank: 12 months

Bottle age: 6 months

SO2: 67 mgr/l

Closure type: DIAM Cork

Technical Data

ABV (alcohol by volume): 14%

Residual sugar: 1,14gr/l

TA (total acidity): 5,7gr/l

pH: 3,41

Tasting notes

Full explosion of the Mediterranean garrigue woodland, aromas of a Bouquet Garni, pine, rosemary, rosemary flower, orange peel full freshness Mediterranean. Full mouth and full of balance.

Food and wine pairing suggestions

Meat rice and snails, roasts, grilled meats, will accompany cured sheep cheeses and Iberian sausages.