

## Paciencia Infinita

2021

### Monastrell - Giró

Finca de Abargues &  
El Veneno vineyards

Red Natural Sweet Wine  
Monastrell 50%, Giró 50%  
Alicante Marina Alta



#### The wine and the vineyards

A naturally sweet red wine, 50% Monastrell and 50% Giró, with no added alcohol. Fermentation without selected yeasts, it starts slowly and with the arrival of the cold and the production of natural alcohol, the wine slows down until the residual sugar remains. We have not sought an excessive evolution, but a very beautiful refinement in French oak barrels, always full. A modern wine, pure and clear, embodying cleanliness.

Vineyards: Finca de Abargues & Viñas El Veneno.

Dimensions: 1,8 y 10 has.

Age: 45 y 70 años.

Traditional pruning.

Irrigation: Strict rainfed.

Cultivation: Non-certified organic.

Soils: Sandy-clay soils of ferric character.

#### Vintage characteristics

A vintage characterized by a cool, rainy spring and summer evenings, with significant rainfall during the harvest period.

#### Harvest

The Giró was harvested in early October, and the mature Monastrell was harvested in early November, both showing excellent health after multiple selections on the vine.

#### Vinification

Without selected yeasts, fermentation starts slowly. As the weather gets colder, the wine slows down until there is residual sugar. The wine is left at 14.5% with about 80 grams of residual sugar.

Yeasts: Native from the vineyard.

Press: Neumática Bucher.

#### Ageing

20 months in French Allier oak barrels.  
Closure: Diam 4

#### Technical data

ABV (alc volume): 14,4%

Residual sugar: 80 gr/L

TA (total acidity): 6,5 gr/L

pH: 3,4

SO<sub>2</sub>: 147 mgr/L

#### Tasting notes

Lovely natural sweet red wine with a beautiful aromatic evolution reminiscent of chocolate, cocoa, tobacco and cigar. Nice fresh notes of ripe plum, cherry and tomato jam. The palate has an excellent balance of alcohol-acidity-tannin-sweetness. Lovely long smoky finish.

#### Pairing notes

A wine with character and depth pairs beautifully with both appetizers and desserts. It complements the salted fish of Alicante, like mojama, as well as robust, aged blue cheeses. Its versatility extends to chocolate, cakes, and pies, promising to deliver profound moments of enjoyment.