PEPE MENDOZA
Casa Agrícola

El Veneno
2024

Monastrell
El Veneno, Vinalopó

Red Wine
Monastrell 100%
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. Not everything was going to be bad and he left us in his memory a magnificent and 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: 57 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
Delicate season: rainy spring, dry summer and fresh harvest time with cold nights. Perfect sanitary condition.

Harvest
Hand selected grapes, avoiding overripe berries from selected grapes collected in 10kg crates.
Ripeness levels at harvest: 13,5%
Density: 1097.
Fruit condition: The grapes are harvested in perfect balance as they are mountain grapes, ripening is slower.
Date: 1st week of October, 2024

Winemaking
The expression of simplicity. The most important thing is the high potential of the grape so we can reflect a fresher expression and manual handling.
Maceration: Soft manual, delicate with skins and 30% of stems, no pumping over.
Yeast type: All our wines ferment 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 one year old french oak Allier barrels.
Barrels sizes: 500 Liters
Time in Barrel: 12 months
SO2: 62 mgr/L
Closure type: Natural Cork

Technical Data
ABV (alcohol by volume): 13,5%
Residual sugar: 0,1 gr/L
TA (total acidity): 6,1 gr/L
pH: 3.45

Tasting notes
A serious expression of Monastrell with notes of lavender, rockrose, scrub, holm oak and Mediterranean pines. The fruit and our mountains come first, where the barrel 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 mea

EL VENENO
Red Wine

Casa Agrícola. Pepe Mendoza
E | info@casaagricola.es
W | www.casaagricola.es

Winery
Finca Abargues, Pla de Lliber
03729 Alicante

RP 95 Robert Parker
Guía Peñín 95 www.guiapenin.wine
Jancis Robinson 18/20 Superior