

VARIETIES 100% Monastrell

PRODUCTION AND AGEING Harvested by hand in 13 kg boxes, a pre-selection is made in the field and another selection of clusters at the entrance of the grapes. The harvest rests for one night in a cold container to enter the winery fresh. An average of 40% stems are used, the rest is from destemmed grapes without stems. It is fermented with indigenous yeast in stainless steel tanks. Each plot is fermented separately, the plots are from both the Aceniche Valley and the Venta del Pino Valley, and fermentation lasts between 15 and 20 days.

Once the alcoholic fermentation of each plot is finished, each wine is racked separately and taken to 500-liter used barrels where they will undergo malolactic fermentation. The wine is aged in 500-liter French oak barrels for an average of 12 months.

HARVEST DATE First half of October.

TASTING Cherry color with medium-low robe. Intense, fresh nose with hints of fruit over spicy notes. Pleasant palate, good volume and lots of fruit, bland and elegant tannins with a fresh finish.

SOIL Selection within the zone plots, presenting more clay at depth with limestone base with gravels and pebbles on the surface.

VINEYARD 100% Organic, Monastrell in dry-farmed goblet, vineyard over 50 years old.

2020 HARVEST The summer was very dry, the spring was rainy and thanks to these, the vines were able to withstand the summer and have good growth. The average T°C was 14.8°C, but it dropped to 17.8°C during the growing season. The harvest was healthy and ripe.

WINE ANALYSIS

ALCOHOL 14% vol

