

VARIETIES 100% Monastrell

PRODUCTION AND AGEING Manual harvesting in 13 kg boxes, with a pre-selection in the field and another selection of clusters at the grape reception. The harvest rests overnight in a cold container to enter the winery fresh. It is fermented with 40% stems in stainless steel tanks with its indigenous yeast. Alcoholic fermentation lasts between 10 and 15 days. Selection of several plots from the Venta del Pino valley. Once fermentation is complete, the wine is racked into 500-liter used barrels of the different wines from the separately selected plots, where it undergoes malolactic fermentation. It is refined in used 500-liter French oak barrels for 13 months.

HARVEST DATE First half of October.

TASTING Cherry color with low robe, complex nose with balsamic notes, scrubland, aromatic herbs of the area and mineral character. Complex and elegant on the palate with ripe tannins. Fresh aftertaste with a mineral sensation.

SOIL Selection within the zone plots, presenting more clay. They are deep limestone-based soils with gravel and pebbles on the surface.

VINEYARD 100% Organic, Monastrell in dry-farmed goblet, vineyard over 60 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 14,5% vol

