

**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 20% whole grapes and 80% destemmed grapes 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. The wine is aged in used 500-liter French oak barrels for 16 months.

**HARVEST DATE** Second half of October.

**TASTING** Cherry color with medium-low robe. Complex nose with floral notes and elegant. Complex, elegant, fresh and persistent on the palate.

**SOIL** Selection within the zoned plots, with clayey soil, limestone and boulders 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

