



3000 AÑOS

Vintage	2009
Country	Spain
Appellation	Bullas, Denominacion de Origen
Variety	Old Vine Monastrell 50%, Syrah 50%
Alcohol	15 %
Winemakers	Norrel Robertson M.W. & Luis Javier Pérez Prieto

Description

Bullas is one of the most unique areas in Spain for old vine Monastrell based wines and is arguably set to eclipse better known areas like Jumilla due to a specific microclimate and ancient vines which produce wines of great intensity. 3000 Años is a deep purple wine with pronounced aromas of black fruits and chicory characters - unique to Bullas Monastrell - toasty wood, cedar and cappucino. Despite being a full bodied wine, it is surprisingly elegant with crisp acidity, tight tannins, a creamy vanilla texture and a long mineral finish. Cellar a few bottles for up to 10 years to enjoy even more character and complexity at a later date, although it is also drinking brilliantly now with game, venison, wild boar and punchy ragout or tomato-based dishes.

Winemaking

The vineyards are amongst the highest altitude in Bullas at over 800m above sea level with complex limestone and volcanic soils. Vines are dry grown and unirrigated in this inhospitable Mediterranean / Continental climate with extremes of temperature. Of the three Murcian DOs, Bullas has a fresher, longer growing season which favours minerality and balance in the wines. Low annual rainfall of 200-300mm and the remarkable climate combine to produce remarkable wines. The Monastrell grapes are from ancient (70-100 years old) bush vines rigorously selected so that yields were as low as 1.5kg per vine. The fruit was stored for 48hrs in a cool room to chill it to 4 degrees C. Bunches were selected to optimise quality and then crushed to tank and held at below 10 degrees C to "cold soak" for up to 10 days. Temperature was then allowed to rise steadily to facilitate wild fermentation. Individual tanks were then inoculated with Rhone isolated yeasts and plunged and gently pumped over to obtain gentle

extraction. A few tanks were also allowed extended maceration after fermentation to add weight and complexity. The Syrah was similarly selected very carefully and a small cuvee of the best tanks was blended and put to barrel for malolactic fermentation. 100% new French oak was chosen with a variety of coopers with low to medium toast, so as not to dominate the wine. Similarly, a selection of larger barrels (500 litres) was chosen to avoid oxidation and to respect the typicity of the Monastrell and Syrah grapes. The barrels were roatated on runners to ensure complete mixing of wine and lees. As a result, the wood integration and mouthfeel have been optimised. Due to cold winter temperatures a long natural malolactic fermentation took place, finally finishing in spring 2010. The wine was bottled at end of November 2011 and released in June 2013.

Recommendations

- *Top 100 Spanish Wines Awards 2008 & Best Desing*

- *Wines from Spain – United Kingdom*



- **GOLD MEDAL** in SAKURA WINE AWARDS (JAPAN) 2014



Logistical data	
Case dimension (h x w x l)	185 x 315 x 253 mm
Weight empty bottle	0,720 kg
Weight full bottle	1,518 kg
Weight empty case	0,400 kg
Weight full case	9,500 kg

