



Síntesis

Vintage 2005. **100% Monastrell.**



Síntesis is a complex single-varietal wine made from 100% Monastrell grapes grown in the bodega's own vineyards on low-yield vines that are subject to rigorous controls throughout the year and are selected for their first-rate quality.

This signature red wine, a project launched with the idea of creating something markedly different, is put through a long maceration process before being aged 15 months in 300-litre first-fill French oak barrels and for a further 24 months in the bottle.

Síntesis (Synthesis in English): is the coming together of two or more elements to create a new, more complex entity whose whole is greater than the sum of its parts.

Síntesis **resists** being bottled and **rebels** even when being made **yet boasts a unique** sensitivity, which gives rise to its huge personality; a phenomenon confirmed by those who have had the pleasure of witnessing its creation.

Soil, water, and vine: the combination of individual elements to create a whole

TASTING NOTES

Síntesis is an intense red wild cherry in colour.

Mineral notes appear on the nose, as well as aromas of stewed fruit: dried apricots, prunes...

Very balsamic, with hints of dried

Mediterranean scrubland plants (rosemary, rockrose and natural liquorice); spicy, again with a balsamic touch reminiscent of nutmeg and sweet notes such as vanilla and cinnamon, with very well defined sensations.

This intense wine displays a high-level of aromatic perseverance in the mouth, where menthol flavours can be appreciated, and aromatic plants are once again evoked together with subtle toasted nuances. This pleasingly fresh wine is well balanced and boasts a long aftertaste.

FOOD MATCHING

Síntesis is the ideal wine for bringing out the flavours of roasts, marinated meats, cured cheeses and spicy casseroles.

Serving suggestion: open the wine one or two hours before drinking and/or decant. Serve at 16 to 18°C.

TECHICAL NOTES

DESIGNATION OF ORIGIN: Jumilla.

GRAPE VARIETIES: 100% Monastrell.

VINTAGE: 2005.

TYPE OF WINE: aged 15 months in oak and 24 months in the bottle.

ABV: 14.5%.

SERVING TEMPERATURE: 16-18°C.

AVAILABLE IN: 75 cl. bottle