



ALCEÑO MONASTRELL 12 MESES

PRODUCT: Red Wine (oak barrel aging). D.O. Jumilla (SPAIN)

GRAPE VARIETY: 85 % Monastrell, 15 % Syrah

VINTAGE: 2005

AGING: four months in new American and French oak barrels at 50/50.

CHARACTERISTICS OF VINEYARDS: Selected from our oldest vineyards of Monastrell grapes growing on calcareous soil under the sunny climate of the Region of Murcia (South East of Spain), located between 600 and 800 meters above sea level. Yields do not surpass 1.5 kg. per stock.

ALCOHOL 20°C: 13.80 % Vol.

TOTAL ACIDITY: 5.0 gr/lt.

SUGAR REDUCTOR: 3.5 gr/l.

TOTAL SO2: 52 mg/l

TASTING NOTES: Cherry colour at sight; Ripe fruits and new oak wood very well integrated with fragrances of vanilla, definitely elegant in the nose. Extremely expressive and very well balanced, full-bodied wine.

A PERFECT PARTNER FOR: red meat, grilled meat, ribs, spicy courses.

REMARKS:

***Gold Medal. VII Monastrell wines national contest ("Cofradía del Vino Reino de la Monastrell 2007" awards), 2007.**

