



BODEGA MONASTRELL, S.L.

BODEGA MONASTRELL

Tax ID Number: B73211294

We have created a new winery to enjoy oneself.

A place where new dreams and great wines are born.

It is equipped with modern and traditional technology, in order to maintain the excellent grapes which are harvest year after year.

We have the means to create special wines for those who wish to enjoy them with us.

You will find us in a unique vineyard.

The Aceniche valley in Bullas gives us the best conditions to grow grapes each year.

Its climate conditions (Annual rainfall: 350-450mm, Temperature fluctuation in summer > 25°C) and soil properties (Altitude: 850-900m, texture, anchorage capacity, drainage and nutrient contents), gives us grapes with excellent enological properties in each variety which is cultivated on our estate.

We offer nice wines, mature and tasty.

Jewels to share.

All of them have the spirit and nature of our rich environment.

Our wines are made based on the MOURVEDRE-MONASTRELL variety as an historic symbol and future of our area. They are a result of a careful grape selection in vineyard at harvest time and organoleptic checks in the cellar all year round.

Address

Calle Gran Vía 81ºB
30180 Bullas
Murcia (Spain)

Telephone: +34 648702412

Fax: +34 968654925

Web: www.bodegamonastrell.com

Contact

Alfonso J. García Sánchez
Administrator

Mavi Pérez Fernández
Administration Department

Sector: Organic farming (fresh and processed), Wine

Activity: Manufacturer, Producer

Turnover: From 60,000,000 to 90,000,000 euros

Employees: From 1 to 4

Brands: ALMUDI, CHAVEO, VALCHÉ

Export Volume: From 6,000,000 to 18,000,000 euros

Export Countries: Canada, Germany, Switzerland, USA, United Kingdom

Manufacturing Process

has a unique flavour, with a hint of Coppice herbs, a red fruit touch and an excellent level of acidity. The extract, a key factor when assessing the personality of great red wines, is perceived through its volume and its characteristic bitter touch, which leaves a glint of originality in the mouth, accompanied by a rich fruity expression. Our wines are harmonious, and their aftertaste invites to go on drinking.

Key Differentiating Features

grapes quality control,
The Character. Monastrell: the autochthonous grape
Only grapes organic.

Products



almudi organic

Organic wine bottling

Código Taric: 22042110

TARIC Denomination: Wine of fresh grapes, incl. fortified wines, in bottles with "mushrooms" stoppers held in place by ties or fastenings, holding ≤ 2 l; wine otherwise put up with an excess pressure due to carbon dioxide in solut



almudi

Wine (Bullas designation of origin)

Código Taric: 22042111

TARIC Denomination: Quality white wines produced in alsace, in containers holding ≤ 2 l and of an actual alcoholic strength of by volume of $\leq 13\%$ vol (excl. sparkling wine and semi-sparkling wine)



valche

Wine (Bullas designation of origin)

Código Taric: 22042178

TARIC Denomination: Quality wines produced in specified regions, in containers holding ≤ 2 l and of an actual alcoholic strength by volume of $\leq 13\%$ vol (other than bordeaux, burgundy, beaujolais, côtes-du-rhône, languedoc-roussil



chaveo

Wine (Bullas designation of origin)

Código Taric: 22042178

TARIC Denomination: Quality wines produced in specified regions, in containers holding ≤ 2 l and of an actual alcoholic strength by volume of $\leq 13\%$ vol (other than bordeaux, burgundy, beaujolais, côtes-du-rhône, languedoc-roussil

Promotions

almudi tres

ALMUDI TRES 2007.



NOTE OF WINEMAKING.

- Red Wine blend: 76%monastrell, 12%tempranillo and 12%petit verdot.
- 100% estate grown vintage 2007.
- Harvested by hand the selected grapes proceeding from old vines, cultivated in unique vineyard in Aceniche's valley, altitude between 850-900m, sunshine 3.000 h/year and rainfall 350mm.
- Date of vintage: First and second weeks of october 2007.
- Winemaking process: The red grapes were de-stemmed and put into fermenters, either have a capacity of eight tonnes with cooling system. The temperature was monitored during fermentation (10 days) to keep at around 24-25°C; Total skin contact 21 days. Pressed and spontaneous immediate malolactic fermentation.
- Aging during 10 months into new french and hungarian 225L. oak barrels.
- Bottled in march 2009.

TASTING NOTE.

o View: High intense blue-red bluish alive and brilliant, in spite of being submitted neither to treatments or filtrations.

o Smell: Great aromatic intensity and complexity. Shows ripe fruits and menthol character in conjunction with fine notes contributed by its aged in barrel: toffee, vanilla and sweet spices.

o Taste: This is a full-body wine with a unique personality, demonstrating complexity and intense varietal. Soft and rich, but possessing a refreshing acid structure, with a medium-bodied palate framed by fine tannins. Great fruit complexity with subtle toasty oak. It is a too tasty wine, by its complexity and full persistence takes you to pleasant memories. It's a round and balanced coupage.
From Jul 3, 2014 to Dec 31, 2014