

# Monastrell

Fermented in oak barrels.

**Harvest:**

Appellation of Origin: Vino de la Tierra de Castilla.

**Kind:**

Red wine fermented in American oak barrels.

**Variety:**

Monastrell (100%). The grapes are harvested in our own vineyards, located at an altitude of 900 meters.

**Vinification:**

Grapes are pressed protected with nitrogen, and macerated before fermentation in a cold temperature of 10 degrees Fahrenheit for two days, to obtain better aromas, color and tannins from the stem.

Selected yeasts addition for the alcoholic fermentation with controlled temperature between 20 - 24 °C. In the middle of the fermentation, it is made the extraction of the flower must by static drain, in order to get a final fermentation of the wine without peels, pips and other parts of the grape. This process is made in rotary and horizontal stainless steel tanks, equipped with programmable mechanic high technology for selective maceration.

Racking and separation of the rests (lees), to make a malolactic acid fermentation with inoculation of selected bacteriums in new american oak barrels, where the Wine is aged for 12 months. Clarification, micro-filtering and cold bottling with nitrogen protection during all the process so as to keep the aromas and tastes.

**Tasting notes:**

Red violet intense color. Aromas of ripe fruits and coconut hints. In the mouth it is soft, fresh and balanced, with the right acidity.

**Recommendations:**

- Ideal with soft meals of meat, pasta and vegetables. Due to its elegant fineness and varietal character, it is perfect for being tasted without food pairing.
- Optimal consumption and conservation temperature: 14 y 16 °C / 57,2 - 60,8 °F.



DEHESA  
El Carrascal