

MÓN TEMPRANILLO

Reinterpretation of the classic Spanish variety Tempranillo with a Mediterranean blend of balsamic notes.

VINTAGE 2020

Rainier and cooler than usual, with a somewhat delayed vegetative cycle as a result of winter and spring rains. The sprouting took place in a homogeneous way, with very good development, without spring frosts. Dry harvest with high quality grapes.

REGION

D.O.P Utiel - Requena (Valencia, Spain)

VITICULTURE

100% Tempranillo from non trellised non irrigated 60-year-old vineyards in Finca Casa de la Viña (Requena). Organic and biodynamic viticulture. Altitud: 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg/vine. Handpicked harvest at night. Selection of healthiest grapes.

VINIFICATION

The wine is partially fermented in French oak barrels and then racked afterwards to new French oak barrels where the malolactic fermentation takes place. The wines are aged afterwards in the same barrels for 12 months with frequent "bâtonnage".

TASTING NOTES

- **Colour:** Bright ruby colour with a garnet rim.
- **Nose:** Nice fruit ripe berries aromas with balsamic notes from the Mediterranean forest, following of vanilla, liquorice and chocolate hints.
- **Mouth:** Full-bodied and well rounded up wine with smooth tannins and long reminiscence.

ANALYSIS

- Alcoholic Degree: 14,5% Vol.

