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nauta

CRIANZA

D.O. Alicante

Winemaking and ageing:

Wine made from grapes grown on Monastrell vines over 40 years old, from around the town of Villena in D.O. Alicante.

In this area each vine's yield barely reaches 2kg, giving an average of 3.500 kg per hectare.

The vines are bush pruned and the area is un-irrigated. Grapes are picked at a point between full ripeness and over-ripeness.

Wines are made in a very traditional way, destalking and crushing followed by controlled temperature fermentation at between 24 and 28°C. Maceration then lasts for around 15 days.

The exact maceration time is decided on the basis of regular analyses and tasting, with special attention being paid to developing levels of tannins and phenolic compounds in general.

Once the young wine is raked from its lees, malolactic fermentation follows, and again this process is monitored by daily analysis.

Once it is complete the wine spends 8 months ageing American and French oak barrels, the majority of which are new.

Analysis

Alcohol: 12,8% vol.

Total acidity: 5,2 g/l (in tartaric)

pH: 3,65

Coupage

Monastrell

Tasting Note

Deep, dense red in colour, with hints of russet and some touches of violet.

On the nose ripe fruit and dried grape aromas dominate, mingled with notes of coconut and vanilla from the oak, as well as baked pastries and some toast.

The palate is deep and powerful, but at the same time silky, velvety and very elegant, with very ripe tannins. The finish is extremely long, seemingly sweet and warming.

This is a wine for drinking now, but its structure will allow it to develop in bottle for some years to come.

