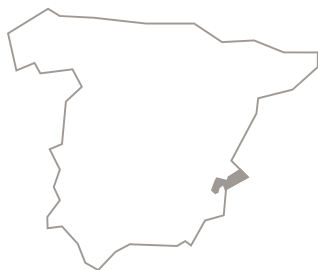


ALLEGRANZA

GRAN MONASTRELL 2017

D.O. ALICANTE - SPAIN

An elegant and sophisticated collection with a feminine appeal. A vibrant reinterpretation of two Spanish classical grape varieties.



VINEYARDS

Age of Vines
40 years old vines

Yield
15 hl/ha.

Altitude
400 - 700 m.

Climate
Semi continental, being somewhat influenced by the humid Mediterranean and by the hot arid hub us Spain

Vineyards
Alicante

WINEMAKING

Blend
100% Monastrell

Harvest
Late manual harvest in the beginning of November

Vinification
Cold Maceration:
5°C/48h.
Fermentation:
24-26°C/12-15 days.

Ageing
6 months in 100% French Oak
Barrels of 225L



Deep dark ruby red
Violet blue rim



Mature blackberries
Ripe juicy dark cherries
Wild herbs & dark chocolate



Rich and juicy
Mature fruits and rich dark chocolate
Natural sweetness
Gentle tannins

Deep dark ruby red colour with violet blue rim. The aromas are mature blackberries, ripe juicy dark cherries gentle notes of wild herbs balanced off with a dark chocolate. On the palate the wine is rich and juicy with good concentration between mature fruits and rich dark chocolate with a natural sweetness and gentle tannins that lay smooth over the palate.



91 PTS Guía Peñín - 2016

Alc.: 14,5% | **T. Acidity:** 5,59 gr./l. | **pH:** 3,63 | **R. Sugar:** 16,2 gr./l. | **V. Acidity:** 0,56 gr./l.