

# ALLEGRANZA

Gran Allegranza

2018

DO Alicante

A celebration of life. The joy of those moments in which we see the beauty in the little things that we experience every day. Simply beauty.



## 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

### Vineyard

Alicante

## WINEMAKING

### Blend

100% Monastrell

### Harvest

Late manual harvest in the beginning of November

### Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-26°C/12-15 days.

### Ageing

6 months in 100% French Oak Barrels of 225L

Alcohol: 14.5 %  
T. Acidity: 5.59 gr./l.  
pH: 3.63  
R. Sugar: 16.2 gr./l.  
V. Acidity: 0.56 gr./l.

Gold 2018 Gilbert&Gaillard Int. Challenge  
91 Pts \*\*\* 2016 Guía Peñín



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. Aromas of mature blackberries, ripe juicy dark cherries gentle notes of wild herbs, balanced off with dark chocolate. On the palate the wine is rich and juicy, with good concentration between mature fruits and rich dark chocolate. Gentle tannins that lay smooth over the palate.