

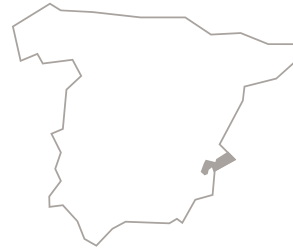
ALLEGRANZA

Gran Allegranza

2019

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



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.

Alcohol: 14 %
T. Acidity: 5.37 gr./l.
pH: 3.73
R. Sugar: 12.50 gr./l.
V. Acidity: 0.54 gr./l.

90 Pts 2020 Guía Peñín
Gold 2018 Gilbert&Gaillard Int. Challenge
91 Pts 2018 Falstaff Wein Magazine
91 Pts *** 2016 Guía Peñín