









**PASAS**  
GRAN PASAS  
2018  
DO Yecla

Harvested in October, just when the grapes have the highest concentrations of flavours and aromas. Within these late harvested clusters, there is a balanced concentration of natural sweetness and mature blackberry flavours. Aged in fine French oak for 6 months puts the GRAN in this Pasas.



**VINEYARDS**

Age of Vines  
+30 years old

Yield  
30 hl/ha.

Altitude  
400 - 800 m.

Climate  
Continental with long hot summers

Vineyard  
Yecla

**WINEMAKING**

Blend  
100% Monastrell

Harvest  
November harvest

Winemaking  
Cold Maceration  
5°C/48h.

Fermentation  
24-26°/12-15 days

Ageing  
6 months in French oak barrels of 225L

Alcohol: 14 %  
T. Acidity: 5.58 gr./l.  
pH: 3.39  
R. Sugar: 12.1 gr./l.  
V. Acidity: 0.3 gr./l.



Deep dark ruby red  
Violet blue rim



Mature blackberries  
Ripe juicy dark cherries  
Wild herbs & dark chocolate



Mature fruits & 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.