

DE ABONICO

Monastrell - Syrah

2025

DO Jumilla

De Abonico is a wine of authorship from D.O. Jumilla, born from the long-standing collaboration between Nicholas Hammeken and Pepe Mendoza. A contemporary interpretation of Monastrell that respects tradition while redefining the future of the variety.



VINEYARDS

Age of Vines

Monastrell: 45 years old
Syrah: 20 years old

Yield

M: 18 hl/ha. - S: 25 hl/ha.

Altitude

M: 850 m. - S: 650 m.

Climate

Continental with long hot summers and cold winters

Vineyard

M: Sandy silt soil
S: Loamy clay soil

WINEMAKING

Blend

Monastrell - Syrah

Harvest

Hand-harvested: Syrah in early September and Monastrell in late September; only bunches from the shaded side of the vine.

Winemaking

30% whole clusters, 70% destemmed grapes; 5-6 days maceration at 25 °C with very gentle pump-overs, minimal intervention.

Ageing

Partially aged for 6 months in second-use 500-L French oak barrels.



Bright cherry-red
Violet hues



Sweet black cherry
Rosemary, lavender & thyme



Well-balanced
Fresh
Full-bodied

Bright cherry-red colour with violet hues. Intense aromas of sweet black cherry and Mediterranean scrub (rosemary, lavender, thyme). On the palate, well-balanced, fresh and full-bodied.

Alcohol: 14 %
T. Acidity: 5.39 gr./l.
pH: 3.76
R. Sugar: 1.90 gr./l.
V. Acidity: 0.46 gr./l.

91 Pts 2025 Guía Peñín