

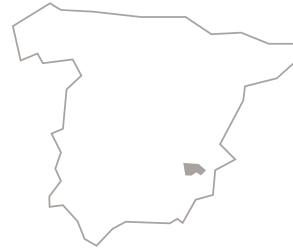
# ALBADES

Monastrell - Syrah

2025

DO Jumilla

In the heart of Jumilla, shaped by sun and stone, our Monastrell is born. A red that captures the essence of limestone terroir, pure expression of untamed character and the land's ability to craft wines of identity and modern spirit.



## VINEYARDS

### Age of Vines

45 years old

### Yield

18 hl/ha.

### Altitude

850 m.

### Climate

Continental with long hot summers and cold winters

### Vineyard

Sandy silt soil

## WINEMAKING

### Blend

Monastrell - Syrah

### Harvest

Hand-harvested at the end of September

### Winemaking

Uncrushed maceration (5–6 days) at 25°C with gentle pump-overs; minimal intervention.

### Ageing

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



Cherry red



Fresh fruit  
Varietal notes



Balanced and juicy  
Fresh fruit  
Subtle spicy  
Rounded body

Cherry red colour. Intense aromas of fresh fruit with varietal notes reminiscent of a traditional yet modern Monastrell. Balanced and juicy on the palate, combining fresh fruit with subtle spicy nuances and a rounded body.

Alcohol: 14,5 %  
T. Acidity: 5.80 gr./l.  
R. Sugar: 1.60 gr./l.