

PASAS
 Monastrell
 2021
 DO Yecla

Pasas Monastrell will surprise you with its intense yet soft flavour. To produce this delicacy we carefully select the grapes which are harvested just as they start to become raisins while still on the vines. The result is a delicate wine with just the perfect touch of natural sugars, complimenting the power of the Monastrell grape.




VINEYARDS	WINEMAKING
<p>Age of Vines +30 years old</p> <p>Yield 30 hl/ha.</p> <p>Altitude 500 - 850 m.</p> <p>Climate Continental with long hot summers</p> <p>Vineyard Yecla</p>	<p>Blend 100% Monastrell</p> <p>Harvest End of October</p> <p>Winemaking Cold Maceration 5°C/48h. Fermentation 24-26°C/12-15 days</p> <p>Ageing 15% of wine aged for 6 months in oak</p>


Alcohol:	14 %
T. Acidity:	5.47 gr./l.
pH:	3.58
R. Sugar:	11.00 gr./l.
V. Acidity:	0.37 gr./l.

90 Pts	2018	Gilbert&Galliard
91 Pts	2018	The Drinks Business
Gold	2019	Premios Baco
Gold	2019	Mundus Vini
Gold	2021	Mundus Vini






Deep dark ruby red
Violet rim



Intense fruity
Cherries, blueberries & blackberries
Wild herbs & toasted oak



Rich & juicy
Natural sweetness
Very soft tannins

Deep dark ruby red colour with violet rim. The aromas are intense fruity reminiscent of dark berries such as cherries, blueberries, blackberries with notes of wild herbs and toasted oak. On the palate the wine is rich and juicy with good concentration, sweetness and very soft tannins.