

PASAS
Monastrell
2023
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

Age of Vines

+30 years old

Yield

30 hl/ha.

Altitude

500 - 850 m.

Climate

Continental with long hot summers

Vineyard

Yecla

WINEMAKING

Blend

100% Monastrell

Harvest

End of October

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-26°C/12-15 days

Ageing

15% of wine aged for 6 months in oak

Alcohol: 14 %
T. Acidity: 5.09 gr./l.
pH: 3.78
R. Sugar: 10.00 gr./l.
V. Acidity: 0.54 gr./l.

Gold 2019 Premios Baco
Gold 2019 Mundus Vini
Gold 2021 Mundus Vini
Gold 2022 Mundus Vini
Gold 2022 Berliner Wine Trophy
Gold 2023 Berliner Wine Trophy
Gold 2023 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.