

PASAS

Uva Tinta

2018

DO Yecla

Pasas Monastrell will surprise you with its intense yet soft f–avour. 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 smothness, complimenting the power of the Monastrell grape.



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

Beginning of November

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-26°C/12-15 days

Ageing

15% of wine for 6 months with French and American oak



Deep dark ruby red



Intense fruity

Cherries, blueberries & blackberries

Wild herbs & toasted oak



Rich & juicy

Natural sweetness

Very soft tannins

Deep dark ruby red colour. 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.

Alcohol: 14 %
T. Acidity: 5.73 gr./l.
pH: 3.44
R. Sugar: 10.2 gr./l.
V. Acidity: 0.42 gr./l.

Gold 2017 Frankfurt International Trophy
Gold 2017 Concours International de Lyon
Gold 2017 Berliner Wein Trophy
90 Pts 2018 Gilbert&Galliard