

# PASAS

Uva Tinta

2019

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

400 - 600 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



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.

Alcohol: 14 %  
T. Acidity: 5.70 gr./l.  
pH: 3.42  
R. Sugar: 7.90 gr./l.  
V. Acidity: 0.40 gr./l.

**Gold** 2017 Frankfurt International Trophy  
**Gold** 2017 Concours International de Lyon  
**Gold** 2017 Berliner Wein Trophy  
**90 Pts** 2018 Gilbert&Galliard  
**91 Pts** 2018 The Drinks Business  
**Gold** 2019 Premios Baco  
**Gold** 2019 Mundus Vini