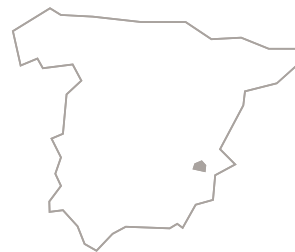




PASAS
 GRAN PASAS
 2018
 DO Yecla

Harvested in October, just when the grapes have the highest concentrations of flavours and aromas. Within these late harvested clusters, there is a balanced concentration of natural sweetness and mature blackberry flavours. Aged in fine French oak for 6 months puts the GRAN in this Pasas.



-  Deep dark ruby red
Violet blue rim
-  Mature blackberries
Ripe juicy dark cherries
Wild herbs & dark chocolate
-  Mature fruits & dark chocolate
Natural sweetness
Gentle tannins

Deep dark ruby red colour with violet blue rim. The aromas are mature blackberries, ripe juicy dark cherries gentle notes of wild herbs balanced off with a dark chocolate. On the palate the wine is rich and juicy with good concentration between mature fruits and rich dark chocolate with a natural sweetness and gentle tannins that lay smooth over the palate.

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
November harvest

Winemaking
Cold Maceration
5°C/48h.

Fermentation
24-26°/12-15 days

Ageing
6 months in French oak barrels of 225L

Alcohol: 14 %
 T. Acidity: 5.58 gr./l.
 pH: 3.39
 R. Sugar: 12.1 gr./l.
 V. Acidity: 0.3 gr./l.

90 Pts 2018 Guía Peñín

