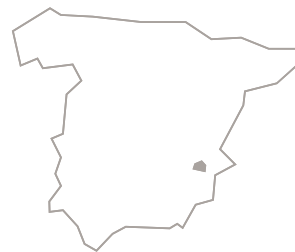


PASAS
 GRAN PASAS
 2019
 DO Yecla

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.



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°/12-15 days

Ageing
 6 months in oak barrels of 225L

Alcohol: 14 %
 T. Acidity: 5.64 gr./l.
 pH: 3.50
 R. Sugar: 11.7 gr./l.
 V. Acidity: 0.32 gr./l.

90 Pts 2019 Guía Peñín
 90 Pts 2018 Guía Peñín



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.