



ALTAMENTE



MONASTRELL 2015

ALTAMENTE | This new project from Fernando Berrena (Azul y Garanza) and his wife, Marian, is located in the northernmost part of the DO Jumilla in the high Hoya Torres Valley with shallow, calcareous soil in arid conditions. The majority of the vines are Pie Franco (on their own rootstock) and farmed 100% organically.

JUMILLA | Jumilla is located in southeastern Spain on the Mediterranean coast in the province of Murcia; it is the oldest DO in the region, established in 1966. Climate here is hot, dry and harsh. Sandy soils with high pH, low salinity and little to no organic material, make the area naturally resistant to disease; in fact, Jumilla was spared during the phylloxera outbreak of the 19th century. Though the region was infected in 1989, many Pie Franco vines still exist in Jumilla today.

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BLEND | 100% Monastrell

VINEYARDS | Certified organic vineyards at 900 meters altitude, most of which are own rooted (Pie Franco) in shallow, sandy/stony soils with very little rain.

WINEMAKING | Harvested by hand. Native yeast fermentation with all vinification and elevage done in tank.

ALCOHOL | 14%

TASTING NOTES | Complex aromas of red berries and cherries with subtle floral notes. The palate is smooth with ripe black raspberry and cherry compote flavors that while deep and somewhat brooding, are lifted by tangy acidity. Nice, long and supple with barely-there silky tannins for structure and pop of spice and pepper.

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