



VALKYRIE

SELECTIONS



ALTAMENTE



MONASTRELL 2017

ALTAMENTE | This project from Fernando Barrena (of 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.

MONASTRELL 2017 |

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%

BAR CODE | 8437004333711

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 with a pop of spice and pepper.

PRESS | 90 VIN

“Lurid violet color. Powerful, spice-accented black/blue fruit aromas are complicated by licorice candy and floral nuances. Pliant and energetic in the mouth, with juicy acidity adding lively bite to sweet blueberry and cherry liqueur flavors. Finishes spicy and long, showing very good clarity and subtle tannins that come on late.” - Josh Reynolds

