



CLIMATE CONDITIONS

The 2020 vintage was marked, from the climatic point of view, by temperatures slightly higher than usual in the area. The most influential phenomenon was the high rainfall collected between the months of March and May, resulting in one of the rainiest vintages in recent years. This fact influenced the vineyard, with high vegetative growth of the vines and with an excellent maturation of the grapes as a consecuence, the harvest date, being delayed it until the end of September, avoiding the hottest months of the year in El Valle de La Raja and producing well-structured and balanced wines by maintaining great acidity.

GRAPE ORIGIN

100% Monastrell under the Protected Geographical Indication TIERRA DE MURCIA. The 100,000 Kilos of Monastrell come from 45 hectares of vineyards aged between 7 and 80 years, 70% owned and 30% leased, and surrounding the winery in a maximum diameter of 10 kms.

AVERAGE OAK AGEING

BOTTLING

Aged for 12 months in French and American oak barrels.

May 2021

RATING VINTAGE

ALCOHOL CONTENT

Excelent

14% vol.

TASTING NOTES

This fruit-centered red wine is full of black cherry, plum and currant flavors. Smoke and earth notes and a crisp herbal edge add tension. Well-integrated tannins and balsamic acidity give structure.