



LADUM XII PLUS

Type of wine: Red

Variety: 100% Monastrell.

Alcohol volume: 14,5%

Gastronomy: Game, red meat, cheese and traditional cooking.

To serve preferably at 17°C.

Winemaking : Maceration and fermentation in stainless steel tanks for 12-15 days at 24°C and malolactic fermentation by bacterial seed. When the weather conditions have not been optimal, different delestages take place in order to extract more colour and the seeds are discarded in case of insufficient ripening. Ageing in new French barrels for 12 months and up to 24 between barrel and bottle.

Vineyards : This is a selection of grapes from our traditional plots, we cultivate Monastrell without irrigation.

Age of vineyard: 45 years for plots of Monastrell.

Soils: Loamy-sandy soils, which retain humidity well but do not get flooded easily, which encourages a healthy grape. Despite their poor composition, given the high level of active limestone, substance interchange is very fast, so the grape, in small productions, has all the nutrients available in an appropriate way.

Climate: Mediterranean climate with a strong continental influence, which makes it particularly suitable for the correct ripening of the grapes, since after a dry and hot summer, the ripening process finishes when the weather is still dry and there are large day to night temperature variations, which provide for a greater colour concentration and structure in the wine.

Yield: 3500 kg per hectare for the Monastrell. **Grape harvest:** October

Colour: Ruby with brilliant highlights.

Nose: Intense nose with oak overtones backed by vanilla and spice. Full-bodied, rounded palate with supple tannins balanced by power and rich aromatics.

Palate: Powerful aroma, structured, fleshy. Ripe tannins finish ample, notes grilled. Rich in nuances, subtle, velvety, deep and full. Gourmet sweet spices, mineral and expressive.

New wine 2019.

