



ALCANTA RED

Type of wine: Red

Variety: Monastrell 60%, Cabernet Sauvignon 20% and Tempranillo 20%

Alcohol volume: 12,5%

TASTING NOTE:

Colour: Intense and dark cherry colour.

Nose: Powerful freshy aroma with fruit-bearing fund (black fruits and red currant).

Palate: Tasty, balanced and powerful with good fruit expression.

To serve preferably between 14 and 17°C.

Winemaking: Made from low yield vineyards which produce small fruits with a perfect balance of sugar and polyphenols. The grapes macerate and ferment for one week in stainless steel tanks at a temperature of 25°C to preserve the fruit and extract the tannins.

Vineyards: Between 10 and 15 years old. This selection of grapes comes from our traditional dry-land, headpruned vineyard plots (Monastrell), choosing the plots best suited for making young wines. The other varieties are grown on trellises with support irrigation, allowing the required ripening to be reached.

Soils: They are light soils which improve solar refraction; they are poor in nutrients and rich in active limestone, which does not allow for large yields but enables the plant to utilise the resources available easily; and they have a significant clay base and a high content of large stones which makes them permeable and fresh.

Climate: Continental Mediterranean climate, with little rain, falling mainly in autumn and the end of spring, very cold winters, and a hot period without precipitation, spanning from flowering until the end of the ripening process.

Yield: 6500 kg by hectare - 2500 grapevines/hectare.

Grape harvest: Mechanically, in October.

AWARDS:

VINTAGE 2020: GOLD MEDAL IN BERLINER WEIN TROPHY. MAY 2021

VINTAGE 2019: GOLD MEDAL IN BERLINER WEIN TROPHY. MARCH 2020

