

RAICES

MONASTRELL

THE COLLECTION OF NATIVE SPANISH VARIETIES

RAICES is a collection to discover Spain through wine. 20 native Spanish varieties have been selected to give identity and value to all remote areas, unpopulated towns, high altitude vineyards and wine regions that have often fallen into disuse. In Spain we have more than 70 native varieties and with this collection we will be able to discover some of them. In addition, we have 2 iconic wines, our "winemaker's coupage"



The Monastrell red variety, also known as Mouvedre or Mataró, is believed to have been brought to Catalonia by the Phoenicians in 500 BC. Nowadays we not only find it there, it is spread throughout a large part of Spain such as Valencia, Alicante, Albacete, Rioja, Madrid or Murcia where ours is from. We opt for bush-trained vines over 35 years old, with poor, calcareous soils so that the grapes develop slowly and completely to provide elegant, quality wines. The altitude where it grows are about 450 meters, with a Mediterranean-continental climate.

Harvest date: last week of October

Classification: DO Jumilla

Variety: 100% Monastrell

Vinification: Fermentation for 12 days at 20/22°C. Maceration post-fermentation of 2 weeks with its lees. 4 months in 225l barrels.

Winemaker: Rubén Magallanes

TASTING NOTES

Claret color with a high layer.

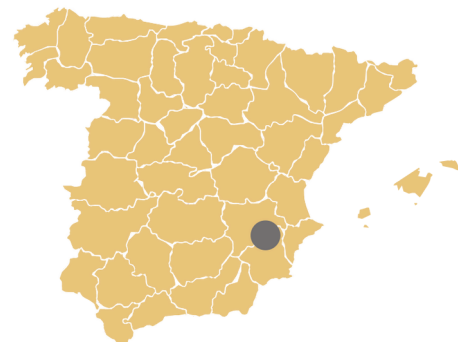
The nose has very ripe fruit and black fruits stand out. In addition, it has touches of cedar, licorice, tobacco and sweet spices.

In the mouth it is dense but its freshness stands out. The tannins are very soft and the spices, toasted notes and minerality stand out.

Sommelier Lendl Mijnhijmer's pairing suggestion:

Pheasant breast with thick sweet spice and garlic sauce.

Best served in a Riedel Performace Syrah glass.



BODEGAS

RAÍCES IBÉRICAS

RESPECTO AL ORIGEN