

ALEJANDRO



MONASTRELL • 2022

SOUTH AUSTRALIA

COLOUR

Dark red purple

NOSE

Aromas of black fruits, dried herbs, and spices

PALATE

A warm, Spanish variety, displaying characters of dark fruit. Medium to full bodied palate with notes of dries fruit and herbs.

WINEMAKING

Monastrell [maw-nehs-trell], also known as Mourvèdre or Mataro, thrives in the hot climates of South Australia, producing a high alcohol, tannic wine. After harvest, the fruit was fermented before pressing and being put to oak.

FOOD PAIRING

To balance the tannins, pair with a rich savoury food such as slow cooked pork or short ribs, with mashed potatoes.

VINTAGE NOTES

The 2022 Vintage had warm and dry conditions.

QUICK NOTES

VINTAGE

2022

WINEMAKER

Alex Russell

GRAPE VARIETY

Monastrell 100%

BOTTLED

March 2023

GROWING AREA

South Australia

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

6.5 g/l

PH

3.6

CELLAR POTENTIAL

3 years

OAK

French

MATURATION

14 Months

