

## La Purisima, D.O. Yecla

'Estio' Macabeo, Rosado and Monastrell blend  
'Trapio' and 'En Escensia'

### D.O. Yecla

The region of D.O. Yecla takes its name from its central town, located about 1.5 hours inland, due west from Alicante. Spread across a high plateau (400-700 metres) of lime-rich, well draining soil. The dry Mediterranean climate of hot summers and cold winters supports a variety of dry-grown indigenous and international grape varieties. Macabeo, Malvasia, Chardonnay, Monastrell, Garnacha, Tempranillo and Syrah are all plentifully grown.

Over the past decade or so, the regions historically robust/rustic wines have evolved into wines of balance, style and complexity thanks to a number of dedicated winemaking visionaries, and it is thought that the number of registered bodegas in D.O. Yecla has steadily increased because of this.

### Macabeo

Macabeo (also known as Viura) is cultivated all over Spain. It is sometimes criticized for being on the neutral side, but it is capable of yielding wines with finesse, good aromatics and an herby, spicy nose. It is a vine of medium strength with a good yield; large bunches with compact, thin-skinned berries.

### Monastrell

Known in Australia as either Mourvedre or Mataro, Monastrell is native to the south-east of Spain, in regions like Alicante, Jumilla and Yecla. Old plantings on poor-soiled slopes feature the meat, tar, berry, floral and muscular tannins we know from Mourvedre both here and in France. It is rather a more successful straight varietal on home turf, however – often showing plentiful red/black berry juiciness which the variety rarely achieves elsewhere.

### La Purisima

La Purisima is a sort of 'post-modern' co-op, doing some really sensational 'estate-style' wines from holdings of very old, dry grown, original clone, ungrafted Monastrell. La Purisima is in the township of Yecla, which gives its name to the Denominacion de Origen, D.O. Yecla, about 1.5 hours inland, due west from Alicante. It's also very high up, with vineyards as high as 1100m above sea level. Summer heat is tempered by altitude, while winter is both extremely cold, and also quite dry (average rainfall is 12 inches per annum.) No irrigation.

Low crop, high levels of vineyard vigilance, organic growing techniques, picked in the cooler hours of the day (mornings) and packed into small crates, begins a process of meticulous winemaking. The grapes then go through several selection passes, followed by 'must' chilling and fermentation in stainless steel.



### La Purisima 'Estio' Macabeo screwcap

A whack of fresh-cut fruit: sliced pineapple, apple, grapefruit and a little white floral top-note. 100% pure varietal on the palate, it has a creamy open feel, and just a tweak of nutty acid/earth definition. Simple, gentle and harmonious, a perfect house wine style. 100% Macabeo. No oak treatment.



### **La Purisima 'Estio' Rosé** screwcap

Made from a blend of Monastrell (aka Mouvedre) with Syrah and Tempranillo, this is a typical expression of a European rosé, dry and savoury, with relatively low alcohol content, an excellent food match. The Monastrell's dried fig and honey gives a pleasantly weird sweet-but-actually-not-sweet aspect. The palate is just great: really ace food pink, it's flavoursome, but not cloying – plenty of palate space for the food to work in; fruitful but bone dry; achingly cheap.

### **La Purisima 'Estio' Monastrell blend** screwcap

The original clones of Monastrell grown on their own roots from old bush vines, dry grown. This is a simple wine, but really good. Very varietal warm bitumen/dried fig/honey/black fruit Monastrell, given a bit of a juicy-jubey touch up from the Syrah in the blend. Very silky to the tongue with decent length and a nice sense of taper on the palate to a finish where the fruit tannins live.



### **La Purisima 'Trapio' Monastrell**

Trapío is 100% Monastrell. Crossbreed Monastrell from ungrafted dry farmed 50-year-old vines, with a yield of one kilo per vine. Figs, adobe, woody dark spices and just a touch of typical honey-molasses in a nose that's high, wide and open-smelling, just like its growing situation, 800 metres up in the dry inland sierras of Alicante. Tannins and acid themselves are dry, savoury, and ... succulent! Luxury material at pedestrian prices, this is soooo stylish, delicious and great value. Presents for drinking right now and probably has 10 years' meaningful cellar time ahead of it.

### **La Purisima 'En Escencia' Monastrell Dulce**

En Escencia is the result of natural raisin making from Monastrell grapes. Overmaturing of the vine, without any other type of oak rot intervening. The result is a concentration of the sugars and the acids, without changing its balance. A singular phenomenon which can only be seen in plots of old vines, of low yield, with very specific exposition. Tasting of dark cherry colour. It has an intense, extravagant nose, dominated by aromas of dried fruits, sweet quince, dried apricots, fig bread. When it breathes, minty nuances of mint, bergamot, eucalyptus and delicious pips of dark chocolate appear. On the palate the adjective which best defines it is oiliness. A sweet wine, vivacious, with surprising acidity. At no point is the wine overly sweet, although it does leave a long chocolatey finish. An authentic tribute for the most elaborate desserts.

