

### AWARDS & RATINGS

**GUÍAPEÑÍN**

# 93

### GRAPES

100% Old Vine Monastrell

### BOTTLING DATE

February 2017

### TOTAL PRODUCTION

886 - 6 Bottle Cases

### HARVEST

By hand in October of 2015

### APPELLATION

Alicante D.O.

### ALTITUDE

550 Meters

### ALCOHOL

14.5%

### FORMAT

750ml



### TASTE PROFILE

Medium-high intensity of color that indicates vivacity and elegance. On the nose there is a very pleasant blend of tertiary aromas with hints of sweet fine pastries and creamy red fruit, giving way to an enveloping and rounded wine. It starts with a tasty entry into the mouth with a pleasant finish. Noticeably well-balanced acidity and well integrated tannins mark this wine, as well as a long, integrated finish.

### VINEYARD

Over 50 years old, the vines of Monastrell are located in Salinas, near the Valley of Vinalopo, on sandy and slightly saline soils. Gobelet pruned vines with a very limited production.

### STYLE OF VINTAGE

2015 was a year with abundant rainfall in the winter and spring, which was followed by an increasingly dry summer with only a little rain in early September. Maturation was very good for the Monastrell vines.

### WINEMAKING & AGING

8 days of skin maceration, with a very gentle battonage. After the malolactic fermentation, the wine was racked to new, 300 liter oak barrels (mostly French). It was aged on its own lees and on the lees from the Chardonnay for 12 months.

### FOOD PAIRINGS

Cheese, pates and foie gras, charcuterie, grilled meats, and stews. Also a good combination with dark chocolate and red jamales!

WINERY HOME PAGE



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