Grape varieties
100% Monastrell of more than 40 years, driving in a glass without irrigation

Origin
Spain, Valencia, Alicante, Parcent - Alicante

Soil
sandy-calcareous lower Cretaceous, 600 meters above sea level

Vinification
no destemming, maceration of skins, very slow alcoholic fermentation (1 year) with native yeasts

Ageing
10 years in oak barrels at least, method similar to solera

Characteristics
Red, Organic, Sweet, Profound and complex

Properties
Alcohol: 16 %, Ph: 3.61, Residual sugar: 144.6 g/l

Also appears in:
Price: Más de 50€