

DEMUERTE BLACK



AN OLD MONASTRELL WITH A HINT OF SWAROVSKI

Our most singular wine. Totally Monastrell from our
oldest pre-phyloxera vines in D.O. Yecla, Spain.
Powerful and exceptional.

Limited for the most demanding palates

THE INGREDIENTS

Grape Variety. 100% Monastrell from old pre-phyloxera ungrafted vines over 80 years that have all their fruits equally in the whole of the vine. About 250 grams of from each strain.

Climate. Mediterranean-continentalized. Arid and harsh environment. Very cold winters, and extremely hot summers which concentrate the nutrients in each fruit.

Soil. Limestone, a thick subsoil with the presence of carbonates and a sandy surface with clay formations. Poor in organic matter but quite healthy and permeable.

THE MAKING

Harvest. Late manual harvest, in 10-15 kg boxes, intended to take care of the integrity of each grape, preventing it from being damaged.

Vinification. Fermented in small stainless steel tanks of 1,000 liters at 24 °C and macerated for 21 days before its malolactic conversion.

Aging. 225 liter French Allier oak barrels for a minimum period of 20 months.

THE WINE

Appearance. Clean and bright high intensity cherry-red.

Nose. A feast for the senses. Balsamic notes from a lot of ripe fruit or jammed currant. Spicy character, especially reminiscent of sweet spices, paprika, cinnamon and cocoa.

Palate. Ample texture, smooth and pleasant start, silky tannins, rounded with lots of fruit and jam, with slight hints of toast and chocolate. Powerful persistent finish.

Alcohol. 16%

Serving Temperature. 16-18 °C

