

DEMUERTE CLASSIC

HALF MONASTRELL, HALF SYRAH, IN FULL COLOR

The origin of the collection.
A striking red classic, yet original wine which arises
from D.O. Yecla, Spain. Colorful and rich from the

A classic wine for unconventional times



THE INGREDIENTS

Grape Variety. One half Monastrell from more than 15 year old low yield vines, its other half Syrah both grown at 700m of altitude.

Climate. Mediterranean-continentalized. Rigorous dry land. Very cold winters, and extremely hot summers, only in Yecla.

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

THE MAKING

Harvest. Manual harvest, in 20 kg boxes, intended to take care of the integrity of each grape, preventing it from being damaged. Only the best fruits are selected.

Vinification. Fermented in stainless steel tanks at 24°C and macerated for 21 days before its malolactic conversion, to extract its ripe tannins.

Aging. French Allier oak barrels for a minimum period of 9 months.

THE WINE

Appearance. Deep purplish red.

Nose. Fine well defined black and red fruit with a complex background of oak, pastries, balsamic, spices and vanilla notes.

Palate. Smooth and unctuous.

Alcohol. 14,5%

Serving Temperature. 16-18 °C

 **VIVINO 3,9**

