

# DEMUERTE DELUXE

**A VELVETY MONASTRELL IN THE COMPANY  
OF SYRAH AND PETIT VERDOT**

A luxurious red Monastrell, Petit Verdot and Syrah from  
D.O. Yecla, Spain. Mature, smoked, yet spicy and evocative.

For a night of glamour



## THE INGREDIENTS

**Grape Variety.** Monastrell (80%), Petit Verdot (10%), Syrah (10%)  
from old vines of over 60 years old with a generous balanced yield.

**Climate.** Mediterranean-continentalized. Arid and harsh environment.  
Very cold winters, and extremely hot summers which concentrate all  
the fruit's essence 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 very  
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, even from  
its own weight. Following a very artisanal process, only the very best  
bunches are selected for this wine.

**Vinification.** Fermented without additives in stainless steel tanks at  
24°C and macerated for 21 days before its malolactic conversion.

**Aging.** French Allier oak barrels for a minimum period of 18 months.

## THE WINE

**Appearance.** Intense cherry red color.

**Nose.** Elegant aroma reminiscent of ripe red fruit on a base of smoked  
and spices.

**Palate.** Velvety and delicate.

**Alcohol.** 14,5%

**Serving Temperature.** 16-18 °C

