

DEMUERTE ONE

A GLOWING MONASTRELL WITH A TOUCH OF CABERNET SAUVIGNON

A luminous red, shiny and spicy wine from D.O. Yecla, Spain.
Free spirited, daring, updating traditional wine codes: bold and fruity.

We recommend drinking it in the dark



THE INGREDIENTS

Grape Variety. Mostly a Monastrell (90%) from more than 15 year old wines, with just the right amount of Cabernet Sauvignon (10%) to enrich its spectrum of flavors.

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

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. Manual harvest, in 20 kg boxes, intended to take care of the integrity of each grape, preventing it from being damaged.

Vinification. Fermented 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 6 months.

THE WINE

Appearance. Deep cherry red color.

Nose. Intense and sweet aroma reminiscent of ripe red fruit, and which is completed with spicy and soft toasted nuances.

Palate. Medium bodied, soft tannins, something earthy, that behaves well with acidity and acquires a certain unctuousness in its drink.

Alcohol. 14,5%

Serving Temperature. 14-18 °C

