

# DEMUERTE GOLD



**A GOLDEN COUPAGE:  
MONASTRELL, SYRAH & GARNACHA TINTORERA**

A magisterial formula: Monastrell, Syrah and Garnacha red wine emerged in D.O. Yecla, Spain. Elegant, sophisticated, royal.

We created this one to turn any occasion into an exquisite one

## THE INGREDIENTS

**Grape Variety.** Monastrell (50%) old vines of over 30 years, Syrah (30%), and the distinguished Garnacha Tintorera (20%) red outside, and inside.

**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. Low yield irrigated and dry land also contribute to the concentration of elements inside the fruit.

## THE MAKING

**Harvest.** Manual late harvest for ideal ripeness, in 20 kg boxes, preventing deterioration at all times.

**Vinification.** We carefully select the optimal grape bunches, and subject them to delicate extraction, the must then starts its fermentation process in stainless steel tanks at 24°C, a moment in which the maceration process begins for 21 days. A period in which the wine is cared for, supervising its evolution.

**Aging.** French Allier oak barrels for a minimum period of 14 months.

## THE WINE

**Appearance.** Deep cherry red color with garnet rims.

**Nose.** Reminiscent of ripe and liquorous red fruit. A scent that is also full of spices such as pepper, cloves and nutmeg. A very suggestive combination.

**Palate.** Smooth, full bodied, ripe tannin and a silky texture.

**Alcohol.** 14.5%

**Serving Temperature.** 16-18 °C

