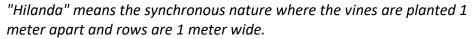


HILANDA

Monastrell 2019



Alceño Winery: Founded in 1870, under the name Bodegas Pedro Luis Martinez. The Bastida family acquired and renovated the winery in 2011, changing its name to Alceño and investing in state-of-the-art winemaking equipment. Alceño winery is committed to the research and development of new winemaking techniques while better protecting the environment.

Tasting notes: Mature blackberries, plumbs and floral violet aromas with hints of black pepper and mineral notes of gravel and dust. Bright acidity and meaty flavors. Medium bodied with a smooth and long finish.

Winemaker: Juan Miguel Benítez García

Appellation: DO Jumilla Grapes: 100% Monastrell

Soil: Sandy with pockets of calcareous clay

Elevation: 2300 to 2625 feet

Vineyard practice: Dry farming and traditional growing practices

Vine Age: 35 years old Yield: 3 lbs per vine

Harvest Dates: First half of October. Hand harvest and sorting.

Fermentation: Cold maceration for 10 days and fermentation during 15

days in small cement tanks with native yeast

Aging: 7-9 months in 1st and 2nd year used American Oak

pH: 3.58 RS: 2.8 grams per liter Alc: 14 % UPC: 7 50428 21827 2

D.O. Jumilla: Located in eastern Spain near the Mediterranean coast. Continental climate with semiarid pockets, extreme heat in the summer and cold in the winter with frequent frost. Phylloxera struck the region in the late 1980's (about 100 years after the rest of Spain) forcing major replanting of the vineyards, most of which were replanted with Monastrell, which accounts for 90% of today's total production.



HILANDA Termino de Arriba Monastrell





