



MINIMUM

RED 2005



Bodegas Rafael Cambra: Rafael Cambra's family owns a famous nursery that provides rootstock to many prestigious bodegas in Europe. The Rafael son, Rafael, studied oenology in France, and started his small boutique bodega when he discovered an incredible 40-year-old Monastrell vineyard, he knew needed to be his. Rafael's philosophy is that quality wine is made in the vineyard by creating sustainable harmony with in it. After creating his Uno and Dos blends, Rafael wanted to make a wine that would be free of any human intervention. Minimum is produced only in excellent vintage years and in very small cuvees.

Tasting notes: Opaque purple color. Cedar, black current, and blueberry aromas. Medium to full body. Initial palate of spicy blue fruits going into sweet fruit in mid palate. Long, soft finish.

Appellation: DO Valencia

Grapes: 70% Monastrell, 30% Cabernet Franc

Soil: Monastrell in calcareous and sandy soil. Cabernet Franc in loam covered with small stones.

Elevation: 2600 feet **Vineyard practice:** Sustainable farming

Vine Age: 55 years Monastrell, 13 years Cab Franc **Yield:** 1.5 tons x acre

Harvest Dates: September 24 by hand with a selection table

Winemaking: Hand-picked grapes sorted at the winery. Fermentation in 500-liter oak barrels during 2 weeks at 25°C. Aging in contact with lees in French oak barrels during 16 months. Unfiltered.

pH: 3.55 **RS:** 2.3 grams per liter **Alc:** 14.7 % **UPC:** 7 50428 20067 3

D.O. Valencia: Valencia lays in eastern Spain on the Mediterranean coast and is the name of the city, the province, and the demarcated wine region. The vineyards along the coast at a lower altitude have a Mediterranean climate, while the vineyards that lay inward are at a higher altitude, where Bodegas Rafael Cambra is, have a continental climate with hot summers, cold winters, and wide temperature variations between day and night during the growing season.