



# UNO

## Monastrell 2006



**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. Uno 2001 was Rafael's first wine, followed a few years later by Dos. Minimum is produced only in excellent vintage years.

**Tasting notes:** Deep purple color. Mineral, spice box, and blueberry aromas. Complex with layers of dark cherry and fig flavors. Long, soft finish.

**Appellation:** DO Valencia

**Grapes:** 100% Monastrell

**Soil:** Calcareous with small stones.

**Elevation:** 2700 feet **Vineyard practice:** Sustainable farming

**Vine Age:** 56 years **Yield:** 1 to 1.5 kg x vine.

**Harvest Dates:** September 24

**Winemaking:** Hand-picked grapes sorted at the winery. Indigenous yeast fermentation for 23 days in small temperature-controlled stainless-steel tanks. Aging for 10 months in French oak barrels (20% new and 80% 2<sup>nd</sup> and 3<sup>rd</sup> use).

**pH:** 3.6 **RS:** 2.0 grams per liter **Alc:** 14.5 % **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.