

MONASTRELL 2021



100% Monastrell

This wine is our homage to the Mediterranean's star grape. The monastrell grapes, carefully selected on the vine at an altitude of 800 meters above sea level, come from the oldest and most prestigious vineyards in the northwest region of Murcia. From there, they are transferred to 1,373 meters for its elaboration and ageing in a high mountain atmosphere.

CONTEXT

Growing area: (Region of north-west Murcia)

Production area: Inazares - On the property - (north-west Murcia)

Soil: Limestone, brown. Deep.

Climate: Mediterranean, with a continental influence.

Altitude: 800 m.

VINEYARD

Variety: Rainfed Monastrell, grown using the goblet training system.

Organic growing.

Year planted: 1971

HARVEST AND VINIFICATION

Harvest of September 21th-29th, 2021.

2.5 kg/vine. 12 kg boxes.

Destemmed and lightly crushed.

Maceration for 9 days, two of which in cold maceration.

Alcoholic fermentation with neutral yeast at a temperature below 23°C

Soft daily pumping.

10% of the wine is aged in a French oak barrel on its 7th use for six months.

The rest is aged on fine lees in a stainless-steel tank for 9 months.

No clarification.

Light filtration (between 3 and 5 microns).

BOTTLED

August 5th, 2022.

Alcohol content: 14.0% Vol.

Total acidity: 4.31 g/l. Volatile acidity: 0.38 g/l.

pH: 3.69

Total sulphur: 31 mg/l.

EDITION

3,379 bottles



THE HIGHEST VINEYARD
IN EUROPEAN CONTINENT



www.altodeinazares.com

contacto@altodeinazares.com

tf: +34 620808106

It is a fresh wine, with a high aromatic intensity, notes of stone fruit and red berries. It is soft on the palate, with floral and minty tones and a subtle touch of well-integrated oak. It shows harmony, with good acidity and a lengthy finish.