MULATO 2021



Monastrell - Syrah - Viognier

This is how we interpret a dynamic and floral Monastrell.

It is its mixture of origins that gives rise to this "Mulato", which is born from a fleshy red wine from the valley and a proud white grown in the mountains.

CONTEXT

Growing areas: Inazares and the Region of north-west Murcia. **Production area:** Inazares - On the property -(north-west Murcia)

Monastrell: Limestone, brown. Deep. Syrah - Viognier: Clay-calcareous, with grey loams on the surface. Thin arable topsoil, on limestone bedrok.

Climate:

Monastrell: Mediterranean, with a continental influence.

Altitude: 800 m.

egnier: Dry continental climate fluence of mountain climate. Altitude:1,373 m.

Varieties

blet training system.

rganic growing. ear planted: 1971

Viognier on trel on Royat single. Organic growing.

HARVEST AND VINIFICATION

Monastrell: September 29th, 2021. Pellicular maceration 9 days.

Alcoholic fermentation with neutral yeast at 23°C.

Daily pigeage. Aging in a steel tank on its lees for 9 months...

Viognier: September 15th, 2021. Pellicular maceration (5 hours).

Natural settling by sedimentation for 24 hours.

Alcoholic fermentation with neutral yeast at 16°C.

No Malolactic Fermentation.

Aging in stainless steel tank for 6 months.

Blend: 77% Monastrell; 13% Syrah; 10 % Viognier

BOTTLED

August 10th, 2022.

Alcohol content: 13.5% Vol.

Total acidity: 4.14 g/l. Volatile acidity: 0.40 g/l.

pH: 3.63

Total sulphur 60 mg/l.

EDITION 3,801 bottles

This is our gesture to the Monastrell grape, with a touch of Viognier and adorned with Syrah. A fresh, vibrant, fruity wine that is easy on the palate and a pleasant drink.



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