

# MULATO 2021



Monastrell - Syrah - Viognier

This is how we interpret a dynamic and floral Monastrell.

"Cruzado" symbolizes the crossing of varieties, influences and cultures that mark this land of borders

## CONTEXT

**Growing areas:** Inazares and the Region of north-west Murcia.

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

### Soil:

**Monastrell:** Limestone, brown. Deep.

**Syrah - Viognier:** Clay-calcareous, with grey loams on the surface. Thin arable topsoil, on limestone bedrock.

### Climate:

**Monastrell:** Mediterranean, with a continental influence.

**Altitude:** 800 m.

**Syrah - Viognier:** Dry continental climate with influence of mountain climate.

**Altitude:** 1,373 m.

### VINEYARD: Varieties

**Rainfed Monastrell**, grown using the goblet training system.

Organic growing.

Year planted: 1971

**Viognier on trellis**, Cordon 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**



THE HIGHEST VINEYARD  
IN EUROPEAN CONTINENT

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*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.*