

SIERRANORTE

bodega



ANANTO RED ORGANIC 2017

GRAPE VARIETIES

100% Monastrell



ES-ECO-020-CV
Agricultura de la UE

VINEYARD AND TERROIR

Location: Paraje La Doncella/ Casa del Olmo.

Altitude: 600 metres.

Climate: Continental with Mediterranean influence. Winters are cold, and summers are hot and dry. Rainfall is very low.

Soils: Brown-coloured with limestone. Poor in organic matter and with low salinity. Sandy loam texture with good aeration.

Age of the vines: over 20 years.

Growing system: Traditional bush vines for the Monastrell.

VINE-GROWING

The Monastrell is produced from bush vines planted at a density of 1,600 vines per hectare. The grapes are grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

Manual harvesting of the Monastrell with special bunch selection to bring acidity, structure and vivacity. The varieties are vinified with a pre-fermentation cold soak (16°C) lasting 4 days, followed by a temperature-controlled alcoholic fermentation at 24°C for 6 days, before the wine is run off its skins. The malo-lactic fermentation is done using selected bacterial strains. The processes leading up to the bottling are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

A very deep cherry-red colour. The nose reveals plenty of red berry and black fruit aromas with cherry, black plum, strawberry and dates coming to the fore. On the palate, red berry fruit and sweet black fruit come through well, together with dried figs and dates. The wine's lively acidity brings magnificent balance.

SERVING RECOMMENDATIONS

Excellent with charcuterie, grilled white meats, stews served with rice, or semi-cured cheese.

Best served at a temperature of 14-16°C.

ALCOHOLIC DEGREE 14.

AVAILABLE IN BOTTLES OF 75cl.

