

SIERRANORTE

bodega

EQUILIBRIO 9 MONTHS 2021

GRAPE VARIETIES

Monastrell 100%



VINEYARD AND TERROIR

Location: Paraje la Raja / 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: 40 years.

Growing system: Traditional bush vines.

VINE-GROWING

The grapes for this vegan wine are sourced from vineyards 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 with special bunch selection to bring acidity, structure and vivacity. A pre-fermentation cold soak (16°C) for 4 days, then temperature-controlled alcoholic fermentation at 26°C for a further 10 days, before the wine is run off its skins. Malo-lactic fermentation with selected bacterial strains in stainless steel vats. Mixed ageing in second-fill American and French oak barrels (60% and 40% respectively) for 9 months. Stabilisation and filtering to ensure the stability of the wine in bottle. 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 deep cherry-red colour with a bright reddish rim. Very intensely aromatic with ripe red berry fruit mingling with pleasant toasty hints brought by the barrel. Also spicy hints, soft jammy cherry notes, hints of mountain herbs and wet stone. A powerful attack on the palate with very ripe tannins, a long mid-palate, fresh acidity and flavoursome, very spicy red berry fruit. Balsamic with a sensation of sweetness enveloping the toasty oak. Full, clean, and long with a lingering finish.

SERVING RECOMMENDATIONS

Excellent with roasts and stews, red meats, small game, cheese and cold meats.

Best served at a temperature of 16-18°C.

ALCOHOLIC DEGREE 14.5.

AVAILABLE IN BOTTLES OF 75cl.

INGREDIENTS & ALLERGENS: See QR



Bodega Sierra Norte - Telf.: +34 962 323 099

E-mail: info@bodegasierranorte.com

www.bodegasierranorte.com

