

# SIERRANORTE

bodega



## PASIÓN DE MONASTRELL RED 2020

### GRAPE VARIETIES

Monastrell 100%



### VINEYARD AND TERROIR

Location: Raspay.

Altitude: 700 metres.

Climate: Continental made milder by Mediterranean influence. High number of sunshine hours and low rainfall.

Soils: Sandy loam with high porosity and permeability.

Age of the vines: over 50 years.

Growing system: Traditional bush vines.

### VINE-GROWING

The grapes for this vegan and organic 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

Made with Monastrell grapes coming from ungrafted vines of over 50 years old, harvested manually and subjected to rigorous sorting and selection. The grapes undergo a pre-fermentation cold soak at 14°C for 6 days. This is followed by a 12-day temperature-controlled fermentation below 26°C, before the wine is run off its skins. The malo-lactic fermentation then takes place, followed by an ageing in second-fill French oak barrels for 6 months. Finally, the fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

### TASTING NOTES

A deep, cherry-red colour with a bright red rim and dark, smooth tears. Intensely aromatic with very fresh, ripe red berry fruit and toasty oak coming through well together with subtle spice and notes of mild paprika and red peppercorns. Also a sweet touch of cherry jam mingling with minty, mountain herb notes and wet stone. A powerful attack on the palate with gentle astringency, good length and fresh acidity. Succulent red berry fruit flavours, very spicy and balsamic, and a sensation of sweetness is brought by the toasty oak. The wine has pleasant tannins, good volume; it's fresh and lingering. A long finish with red berry fruit coming through with smoky hints.

### SERVING RECOMMENDATIONS

Excellent with hearty meals, such as red meat, game or duck. Also with strong cheese, pâtés, rice dishes or pasta with sauce. Best served at a temperature of 16-18°C.

**ALCOHOLIC DEGREE** 14.5.

**AVAILABLE IN BOTTLES OF** 75cl.

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