VINEYARDS & VINIFICATION

Location:
Located in Jumilla, the vineyards and cellar are situated near “El Carche,” a conservation area that boasts a wide array of protected local flora, as well as the tallest mountain in the region, and views that stretch to the Mediterranean Sea.

Climate:
Hot and dry with more than 3000 hours of sunlight a year and less than 12” of rainfall. North facing vineyards and breezes from the Mediterranean Sea mitigate the heat of the summer.

Altitude:
The vineyards are located at high altitudes varying between 2100 and 2500 feet above sea level, providing a mountainous microclimate that allows the vineyards to cool dramatically at night.

Soil:
Stony with little organic matter, good permeability and high chalk content that sometimes forms lime crusts.

Vines:
The Monastrell vineyards are 25-30 years old and are planted on ungrafted rootstock (pie franco). The Cabernet Sauvignon and Syrah vineyards are eight and six years old respectively.

Vinification:
The entire vinification process is facilitated by gravity with the reception area for the grapes located 24 feet above ground. Fermentation takes place in stainless steel tanks under controlled temperatures. The Monastrell wine undergoes barrel ageing in American and French oak while the Shiraz and Cabernet Sauvignon undergo Malolactic fermentation.

THE WINE

Tasting notes:
Deep red in color with earthy aromas of black fruit and hints of leather on the nose. Soft tannins complement a rich palate of generous dark fruits followed by a long finish.

Food pairing:
Roasted white and red meats, gazpacho, mild cheeses and grilled dishes.

Cellaring:
Cellar up to five years.

Vintage : 2005
DO : Jumilla, Spain
Blend : 50% Monastrell
                  30% Cabernet Sauvignon
                  20% Shiraz
Alcohol content : 14%
Residual sugar : 1.8 g/l
pH : 3.6
Acidity : 5.2 g/l
Winemaker : Marcial Martinez Cruz
Producer : Bodegas y Vinedos de Murcia

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