

OLD HANDS ORGANIC MONASTRELL

Vintage: 2008

Grape variety: Monastrell 100% organic.

Sugar Content: 1,6 gr./lt.

Alcohol Content: 14% vol.

Total Acidity: 5.30

Bottle closure: Natural Cork 44x24

Weight Case: 16,70 kg

Bottles Case (Mosaic Boxes): 12

Total weight/ pallet: 1.030 kg

Vines: 100% Monastrell, placed on the highest vineyards windswept, dry and clean under the D.O. Yecla. We are able to grow organic grapes without having to treat for mildew. We use pheromone traps to trap the moths. The vines are very old in plots with very sandy soils so we reduce the chance of root born parasites. These vines have 9 sq meters per foot which help avoid contamination for adjacent vines. All these facts attest not just to our ability to grow organic grapes but the general health and quality of our grapes so it carries over to our other products.

Vinification: This wine is made 100% organic grapes of Monastrell, handpicked of vineyards over 25 years old. Yields are extremely low, 15 hl./ha, obtaining a “terroir” wine, very pure and characteristic of the grape variety and of the area.

Aging: No oak, just fruit!

Tasting Notes: Old Hands Monastrell Organic has ruby red colour with purplish tints. On nose predominant aromas of black fruit, almost jammy, pulled together with pressed figs and rosemary notes. On the palate this wine has an excellent structure, highly concentrated with a long and intense spicy finish. As 2008 was a bit cooler year than 2007, the 2008 Old Hands Organic Monastrell has stronger acids and a pure bing cherry flavour.

Awards:

- Silver Medal – 2010 Indy International Wine Challenge
- PV - 88 Pts – BEST BUY – Wine & Spirits Magazine – Top Values of the Year
- PV - 87 Pts – Stephen Tanzer’s International Wine Cellar

