



LA PURÍSIMA

BODEGAS

TRAPIO

Vintage: 2006

Grape varieties: 100% Monastrell

Sugar Content: 2.1 g/l

Alcohol Content: 14% vol.

Total Acidity: 5.30 pH

Bottle closure: Natural Cork

Bottles Case: 6

Cases Produced: 2,500

Classification: D.O. Yecla

Winemaker: Pedro Azorín

Vinification: Monastrell old vines more than 50 to 70 years old Campo Arriba, Campo Arriba means the most quality zone under the DO Yecla highest altitude, poor soils. Very old ungrafted vines low yields maximum 1 kg. per vine. Fermentation process was during 17 days. After alcoholic fermentation the wine was placed into barrels where the malolactic fermentation took place. Hand Picking in cases of 16 Kgs.

Aging: 100% French (new barrels) during 14 months, after that we kept the wine for 12 months in bottles.

Tasting Notes: Ruby coloured wine of good intensity. The nose offers an aromatic background notable for finesse and elegance with initial notes of ripe fruit including plums, blackcurrants, blueberries, prunes and cherries, then come notes of barrel ageing, toasted notes and hints of cacao tobacco, pepper, mint, liquorice and slope herbs; it finishes, after aeration, with notes of slope herbs. The palate makes an immediate impression with its sweet texture but firm backbone of tannins. The flavours of fruit, mainly plum-jammed back fruits, are punctuated by notes of liquorice, leather, mint and spices.

Vintage report: During the Vintage 2005 we had a fantastic weather which allows us to have a perfect maturity in our grapes. During the rest of the year we had some rain in Spring and a few light storms.

Meaning: “*Trapio*” is an adjective used to define the elegance about a bull, it would say “un toro con trapio” “a bull with Trapio”; Trapio must emphasize the origin of the bull, its cattle ranch, its fierceness, respecting the rusticity of the bull but at same its characteristic of low and elegant animal. Trapio is harmony, never the weight. Trapio is not only the horns, but the seriousness of the whole, its lustre, its forms. Like the Monastrell... pure Spanish character.

Concourses/Awards:

- Vintage 2004 - Silver Medal. National Concurso Reino de la Monastrell 2007.
- Vintage 2004 - Gold Zarcillo. Internacional Premios Zarcillo (Valladolid) 2007.
- Vintage 2004 - 90 Excellent wine. Peñín guide 2009
- Vintage 2005 - Silver Medal. Nacional Concurso Reino de la Monastrell 2008.
- Vintage 2006 - Gold Medal International Challenge du vin 2009
- Vintage 2006 - Gold Zarcillo 2009
- Vintage 2006 - Silver Medal Mondial Concours Bruxelles 2009
- Wine Spectator - 88 Points

Bodegas La Purísima **D.O. YECLA**

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