



CASTILLO DE LA PEÑA

SYRAH-MONASTRELL

Wine Origin Denominación de Origen Protegida (D.O.P.) Jumilla

Vineyards Vines are planted in the hills of Jumilla, at an altitude of between 650m and 900m. Some of our tiny Monastrell vines are over 110 years old, having survived the phylloxera attack of the early 20th century. This world-renowned wine-producing region enjoys year-round sunshine and scant rainfall, producing miniscule, low-yielding vines that boast intensely fruit-forward, well-ripened and richly juicy grapes.

Grape Varieties 70% Syrah / 30% Monastrell

Soils Dry, limey soils with 400mm to 650mm of rain per year.

Winemaking The healthiest grapes were picked by hand in early November. Maceration took place in 25kL temperature-controlled stainless-steel tanks. Alcoholic and malo-lactic fermentation in stainless steel tanks.

Wine Ageing Our Syrah was aged for just two months to add subtle layers of smooth toasty mocha, while maintaining optimum freshness of the natural fruit-driven characteristics of the grapes.

Technical Specs. ABV: 14.5% Total Acidity: 5.5 g/l. Total Sugars: 8.0 g/l.

Tasting Notes & Food Matching The ancient bush vines of this desert-like region produce deeply-flavoured fruit with enviable richness and aromatic intensity. The oak ageing adds hints of vanilla and mocha to the dark mass of concentrated black fruits. Wrapped in a smooth and velvety texture, this blend of Syrah and Monastrell is deliciously quaffable on its own and makes a great match for steaks, spicy buffalo wings and ratatouille.

Pamela's Tips The wine is best enjoyed within the next 12 to 18 months. I would allow it to breathe for 10 minutes before serving at room temperature or even slightly chilled. This will allow the wine to open up and give the delicious ripe-fruit aromas a chance to really stretch their legs.

