



LA VIEJA BODEGA

SYRAH-MONASTRELL

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

Vineyards The vineyards are situated around the small town of Ontur, in the southern Spanish province of Murcia. Our Syrah vines are planted at an altitude of between 650m and 700m, while our 110-year-old Monastrell vineyard sits at around 900m and pre-dates the great phylloxera attack that devastated the region's viticulture in 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 that see between 400 and 650mm of rain per year.

Winemaking The healthiest grapes were picked by hand in early October. Maceration took place in 500hl temperature-controlled stainless-steel tanks. Alcoholic and ML 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: 6.0 g/l.

Tasting Notes & Food Matching Grown in desert-like conditions, at an altitude of nearly 900m, our ancient bush vines produce deeply-flavoured fruit of enviable richness and aromatic intensity. A little time in oak 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.

Winemaker's Suggestion 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.

