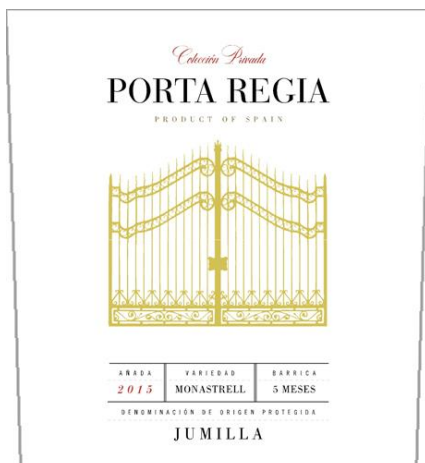


# Porta Regia Monastrell 5 meses 2015 (red wine)



Bodegas Sierra Norte has over 50 hectares of bush vine Monastrell planted in warm and arid Jumilla Denomination of Origin. Their original planting date to 1958. They reduce grape yields and are engaged in increasing biologic diversity and improving soil structure. They firmly believe that these efforts will yield balanced wines which will more clearly express their local environment. The winery converted all of their vineyards to organic growing methods in 2012, but are not currently seeking certification.

<b>Appellation</b>	D.O. Jumilla
<b>Grapes</b>	100% Monastrell, from organically farmed bush vines, aged 25+ years old
<b>Altitude / Soil</b>	625 meters / limestone, poor in organic matter and low salinity
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested
<b>Production</b>	4 day prefermentation maceration in stainless steel vats, total of 12 days on skins
<b>Aging</b>	Aged for 5 months in second fill 70% American oak and 30% French oak barrels
<b>UPC</b>	8 58973 00245 9

## Reviews:

“The bouquet is a bit deeper and just a touch more black fruity in personality than the 2015 Old Vines cuvée, but equally poised and complex, as it wafts from the glass in a blend of cherries, black raspberries, lovely spice tones, wild fennel, a nice touch of meatiness, a fine base of soil and just a whisper of vanillin oak. On the palate the wine is deep, full-bodied, focused and complex, with a good core, modest tannins and lovely length and grip on the very well-balanced and vibrant finish. Again, this is simply a terrific value! 2017-2025+.”

**90+ points View from the Cellar** January/February 2017

“(fermented in stainless steel tanks followed by malolactic fermentation and five months of age in 70 percent American and 30 percent French oak barrels, all of them used) Deep ruby. Oak-spiced dark berry and coconut aromas show very good clarity and an emerging peppery nuance. Fleshy and seamless on the palate, offering bitter cherry and black raspberry flavors and a repeating coconut flourish. Closes sweet, energetic and very long, with lingering dark fruit character and slow-building tannins.”

**90 points Vinous Media** *New Releases from Spain Part 1* January 2017

