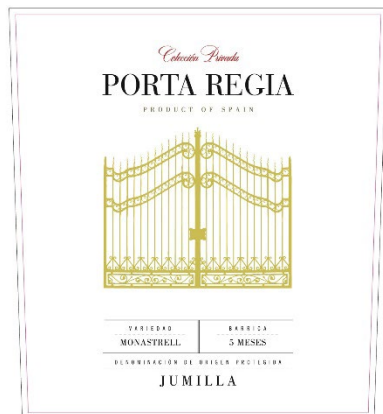


# Porta Regia Monastrell 5 Meses 2019 (red wine)



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.

*"Our wines are the fruit of teamwork, a unique location and a commitment to the indigenous grapes of the Mediterranean."*

<b>Appellation</b>	D.O. Jumilla
<b>Grapes</b>	100% Monastrell, from 35-year-old, organically farmed, estate grown bush vines
<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>	Pre-fermentative maceration at 60 F for 4 days and then fermented in stainless steel vats for 8 days at 74 F
<b>Aging</b>	Aged for 5 months in 70% American oak and 30% French oak barrels, all second fill
<b>UPC / SCC / Pack</b>	858973002459 // 12

## Reviews:

“Shimmering ruby. Primary black fruit and cherry scents pick up hints of licorice and smoked meat with air. Chewy and tightly focused on the palate, offering bitter cherry and cassis flavors and a hint of spiciness. Shows a subtle floral quality on the clinging finish, which is framed by gently chewy tannins. 2022- 2027”

**90 points** *Vinous Media*; Josh Raynolds – March 2021

