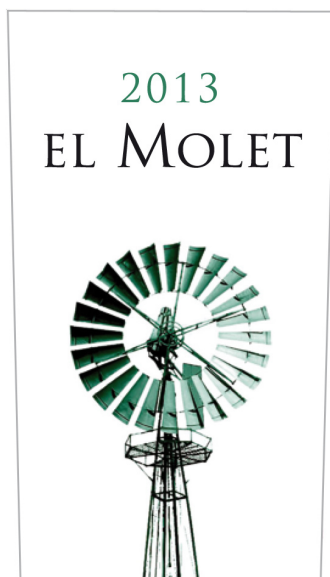


# El Molet 2013



**Winery:** D'Este Vino

**Region:** Jumilla D.O.

**Grapes:** 45% Monastrell 40% Tempranillo 10% Syrah 5% Cabernet Sauvignon

**Winery:** D'Este Vino is a joint project between winemaker, Joaquin Galvez and importer, Aurelio Cabestrero. Jumilla, where El Molet is produced, offers extraordinary conditions for cultivating grapes. Despite the region's proximity to the Mediterranean, the climate is extremely dry. Vines are grown between 550 and 850 meters above sea level behind a range of mountains that pose an impediment to ocean breezes. The region's poor soils and large temperature difference between day and night not only allow for excellent ripening, but also extraordinarily healthy grapes, and cultivation with minimal chemical intervention. El Molet is fundamentally a blend of typical varieties grown in Jumilla, but grown in very different ways.

The Monastrell comes from a very high elevation vineyard (800 meters) with stony and sandy soils, which facilitate good drainage and limit the size of the grapes, which have a natural tendency to grow large. The vineyard is dry-farmed, trained en vaso, with all of the vines aged between 40 and 45 years old.

The Tempranillo is grown on trellises and depending on vintage conditions, gets deep irrigation, since the vines are 25 years old and already have deep, well-established root systems. On the surface, the soils are sandy and stony with a deep silt content. The vineyards are 600 meters above sea level.

The Syrah from 15 year old vines has uniquely adapted to our climate and soils. The vines are cultivated on north-facing slopes which slow ripening and provide both aromatic freshness and refreshing acidity.

The Cabernet is only a small percentage of the blend. Even this small amount helps to provide structure, since the bunches and berries are extremely small and loose. In contrast to the Syrah, the Cabernet is grown on south-facing slopes to assure full maturity.

**Wine:** The sum of these varieties impart a complex, intriguing character. The wine was aged for 6 months in French oak barrels, with the idea of providing both additional complexity and to make the wine easier to enjoy young, from release up to 5 years of additional age in the bottle.

**Reviews:** "The bouquet offers up a deep and youthful blend of dark berries, black cherries, a touch of coffee bean, gentle balsamic tones, lovely spice tones and a dollop of new wood. On the palate the wine is deep, full-bodied, ripe and well-balanced, with plenty of mid-palate stuffing, ripe tannins and just a hint of heat poking out on the long and primary finish...a very well-made wine...and really is a fine value, which seems likely to age pretty well over the medium-term"

**89 points** *View from the Cellar* Issue Sixty One January-February 2016

"Bright ruby. Ripe cherry and plum aromas gain energy in the glass, picking up black pepper and floral pastille qualities. Broad and fleshy in the mouth, offering rich cherry compote, candied plum and a late touch of smokiness. Distinctly full and weighty in style but not lacking for energy. Finishes with echoing smokiness, supple tannins and a bit of lingering warmth."

**87 points** *Vinous* Mediterranean Spain January 2016

"Cherry, kirsch and vanilla flavors mingle with black olive and loamy notes in this firm red, which delivers lively acidity and good focus through the clean finish."

**87 points** *Wine Spectator* 2015



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