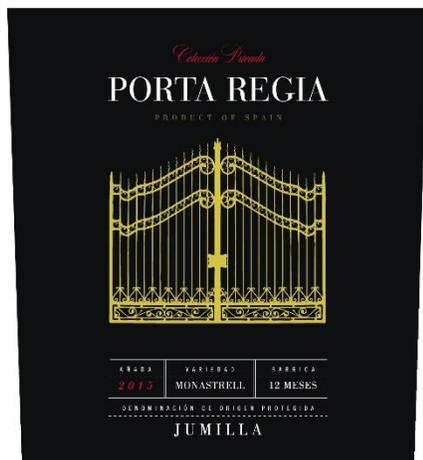


Porta Regia Monastrell 12 Meses 2015 (red wine)



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.

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

| | |
|-------------------------|---|
| Appellation | D.O. Jumilla |
| Grapes | 100% Monastrell, from estate grown bush vines between 30-50 years old |
| Altitude / Soil | 650 meters / limestone, poor in organic matter and low salinity |
| Farming Methods | Practicing Organic |
| Harvest | Hand harvested |
| Production | Pre-fermentative maceration at 60 F for 4 days and then fermented in stainless steel vats for 10 days at 74 F |
| Aging | Aged for 12 months in 60% American and 40% French barrels, all second fill |
| UPC / SCC / Pack | 8 58973 00246 6 // 12 |

Reviews:

“This is the top of the line bottling from Porta Regia, produced from fifty year-old vines and raised in two year-old barrels (forty percent American oak and sixty percent French oak) and it is excellent in 2015. The bouquet offers up lovely depth and complexity in its constellation of dark berries, woodsmoke, hung game, a complex base of soil, cigar ash and just a touch of oak. On the palate the wine is deep, full-bodied, complex and suavely tannic, with a fine core of fruit, excellent soil drive and a long, complex and perfectly balanced finish. Monastrell is a terrific grape variety and this is a first class example (not to mention a bargain)! 2018-2035.”

92 points *View from the Cellar*; Issue #75 – May/June 2018

