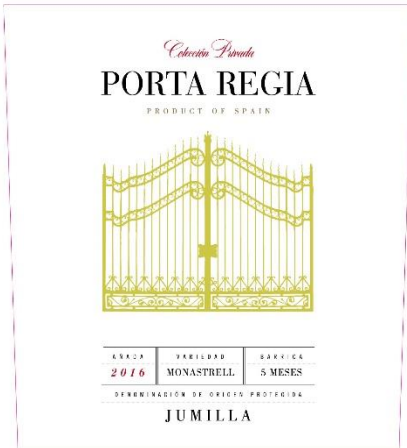


# Porta Regia Monastrell 5 Meses 2016 (red wine)



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."*

<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>	8 58973 00245 9 // 12

## Reviews:

“The 2016 Barrica 5 Meses is another excellent wine, showing just a bit more precision on both the nose and palate from its short stay in barrels than the regular Old Vine bottling. The nose offers up a fine blend of black cherries, roasted meats, chicory, beautiful, salty soil tones, wild fennel, a touch of oak and a topnote of bonfires. On the palate the wine is pure, full-bodied, focused and complex, with a fine core, excellent soil signature, suave tannins and impressive length and grip on the very well-balanced finish. Fine, fine juice. 2018-2030+.”

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

