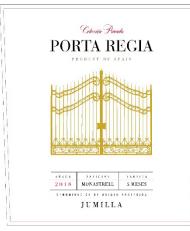
## Porta Regia Monastrell 5 Meses 2018 (red wine)



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."

Appellation	D.O. Jumilla
Grapes	100% Monastrell, from 35-year-old, organically farmed, estate grown bush vines
Altitude / Soil	625 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 8 days at 74 F
Aging	Aged for 5 months in 70% American oak and 30% French oak barrels, all second fill
UPC / SCC / Pack	858973002459 / N/A / 12

Reviews:

"Aromas of cherry, flint and hillside brush prepare the palate for flavors of pomegranate, raspberry, leather and licorice. It is juicy on the palate despite chewy tannins that dwindle to reveal notes of baking spice and orange zest on the finish."

**91 points Wine Enthusiast;** M.D. – June/July 2022

"Saturated ruby. Assertive aromas of fresh red and dark berries are complemented by suggestions of violet, vanilla and white pepper. Focused and energetic on the palate, offering appealingly sweet black raspberry, cherry and floral pastille flavors that unfurl slowly through the midpalate. Gentle, slow-building tannins lend shape to a smooth, persistent finish that echoes the floral note. 70% American and 30% French oak. 2021- 2026"

90 points Vinous Media; Josh Raynolds – March 2021

"The 2018 "5 Meses" bottling from Porto Regia also comes in tabbed at 14.5 percent alcohol, but to my palate, it seems just a touch lower than the 2019 Old Vines bottling. The bouquet is deep and quite refined, delivering scents of black cherries, a touch of fruitcake, cigar smoke, a good base of soil, lovely, clove-like spice tones and a deft framing of cedary oak. On the palate the wine is full-bodied, complex and really quite elegant in profile, with a fine core, good soil signature and grip, a bit of chewy tannin and a long, well-balanced finish. This will need a bit of bottle age to soften up its tannins but will be an excellent wine in due course and does not show any of the backend heat found in the 2019 version. 2026-2045."

89 points View from the Cellar; John Gilman - Issue #91 January/February 2021



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