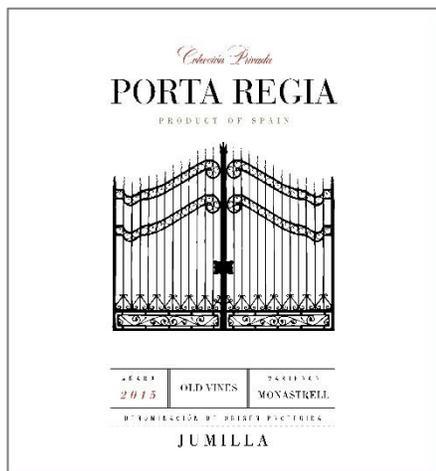


Porta Regia Monastrell Old Vines 2015 (Red Wine)



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.

Appellation	D.O. Jumilla
Grapes	100% Monastrell; vines average 25 years-old
Altitude / Soil	600 meters / limestone, poor in organic matter and low salinity
Farming Methods	Practicing Organic
Harvest	Hand harvested
Production	Pre-fermentative maceration for 4 days, followed by fermentation with skins for 6 days
Aging	Aged for a brief period in stainless steel tanks prior to bottling
UPC / SCC	8 58973 00244 2 /

Reviews:

“The 2015 Monastrell “Old Vines” from Porta Regia follows in the path of the 2014 version, tipping the scales at a very civilized fourteen percent alcohol, though the 2015 version is more red fruity in personality...The classy bouquet of the 2015 is excellent, offering up a complex and meaty mélange of raspberries, cherries, wild fennel, spiced meats and a touch of fresh nutmeg in the upper register. On the palate the wine is fullish, complex and very well-balanced, with a fine core, lovely focus and grip, modest tannins and impressive bounce on the long and softly tannic finish. This is a terrific wine for its thirteen dollar price tag here in the US and has to be one of the best values in the realm of Spanish wines!...Good juice. 2017-2020+?”

89 points *View from the Cellar* - January/February 2017

“(all stainless steel) Brilliant ruby-red. Spice-accented cherry and red berries on the nose; a licorice note emerges with aeration. Juicy and focused on the palate, offering nervy black raspberry and bitter cherry flavors and a touch of cracked pepper. The silky, nicely persistent finish features gentle tannins and lingering spiciness.”

89 points *Vinous Media* - *Spain's New Releases, Part 2: Triumphs and Travails* May 2017

