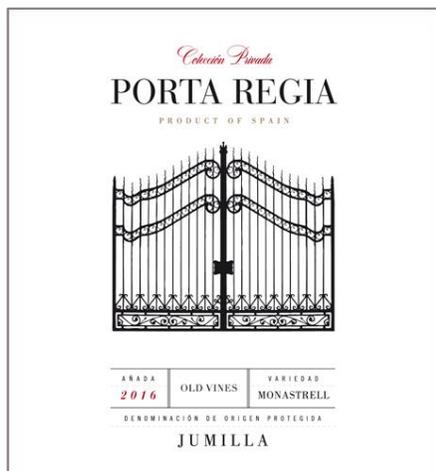


# Porta Regia Monastrell Old Vines 2016 (Red Wine)



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; vines average 25 years-old
<b>Altitude / Soil</b>	600 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 for 4 days, followed by fermentation with skins for 6 days
<b>Aging</b>	Aged for a brief period in stainless steel tanks prior to bottling
<b>UPC / SCC / Pack</b>	8 58973 00244 2 / / 12

## Reviews:

"The 2016 Monastrell "Old Vines" from Porta Regia is once again a terrific wine for its price tag, and I was absolutely delighted this year to see it sealed under a natural cork, rather than the synthetic cork of the last couple of years. The bouquet is deep and beautifully expressive, wafting from the glass in a complex blend of red and black raspberries, garrigue, spiced meats, a touch of chicory, woodsmoke and a fine base of soil tones. On the palate the wine is deep, fullbodied and beautifully balanced, with a velvety attack, plenty of mid-palate stuffing, refined, seamless tannins and excellent focus and grip on the complex finish. This has to be one of the greatest bargains to be found anywhere in the world of red wine, as this sells for all of thirteen dollars here in the states! Great juice. 2018-2030+."

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

