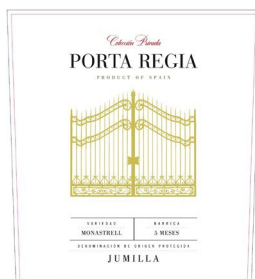


# Porta Regia Monastrell 5 meses 2023 (Red Wine)



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 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.”

<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 74F
<b>Aging</b>	Aged for 5 months in 70% American oak and 30% French oak barrels, all second fill
<b>UPC / SCC / Pack Size</b>	858973002459 / / 12

## Reviews:

“Black cherry and red raspberry collide with hibiscus and tart blackberry aromas on the nose. The palate takes a back seat to the nose revealing youthful tannins that will continue to develop and soften through 2035. Decant and drink now with roasted dishes including eggplant and poultry. “

**91 points Wine Enthusiast;** Best Buy-R.S; Issue August-September 2025.

“Porta Regia’s Monastrell vines are thirty-five years of age and planted in very chalky soils, situated at an elevation of six hundred and twenty-five meters above sea level. It spends its five months of cask aging in a combination of seventy percent American oak and thirty percent French oak, with the barrels all one year-old, rather than new. The 2023 5 Mesas tips the scales at 14.5 percent octane and offers up a refined and deep bouquet of dark berries, a bit of spiced meats, chalky soil tones, distant bonfire, a touch of cedary oak and a topnote of gentle garrigue. On the palate the wine is deep, full-bodied, ripe and complex, with a good core, fine soil undertow and grip, ripe tannins and a long, well balanced finish. This is a touch more elegant on the nose than it is on the palate right now, but the palate should catch up nicely if given some cellaring time. It really is an excellent value! 2030-2050.”

**90 points View from the Cellar;** John Gilman - Issue #117 May-June 2025.

