

# Porta Regia Monastrell 5 meses 2021 (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:

“The 2021 Porta Regia Monastrell from Bodegas Sierra Norte is made from thirty-five year- old, organically farmed vineyards. The wine is aged for one year in a mix of seventy percent American oak and thirty percent French oak casks, both of which are “one wine barrels”, rather than new. The 2021 version offers up a ripe and nascently complex bouquet of cassis, black raspberries, cigar ash, dried spice tones, a touch of garrigue and a bit of cedary oak. On the palate the wine is deep, full-bodied and just a touch raisiny in personality this year, with a good core, ripe tannins and impressive length and grip on the complex and well-balanced finish. This wine comes in at 14.5 percent octane this year, but is cool in the mouth and the only signs of its warm vintage origins is in the bit of dried fruit tones evident on the palate. It should age quite nicely, but I would love to have just a touch more “fresh fruit” personality on display here. 2030-2050.”

**88 points View from the Cellar;** John Gilman - Issue #103 January/February 2023.

