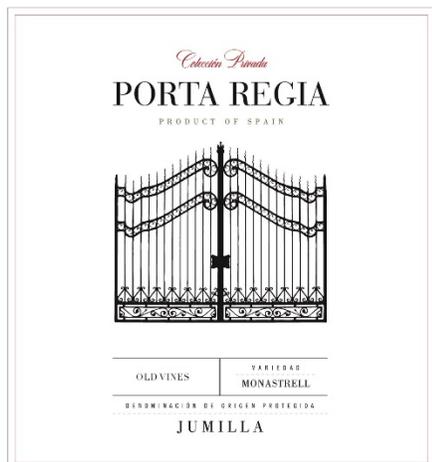


Porta Regia Monastrell Old Vines 2019 (Red Wine)



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."

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 / Pack	8 58973 00244 2 / / 12

Reviews:

“Dark ruby. Ripe black and blue fruit and spice qualities on the nose and palate, along with a hint of licorice. Broad, supple and gently sweet, showing good depth and a repeating spicy note on the nicely persistent, subtly tannic finish. 2022- 2025.”

89 points *Vinous*; Josh Reynolds – March 2021

“The 2019 vintage of Monastrell “Old Vines” from Porto Regia is pretty ripe, coming in listed at 14.5 percent octane this year. The wine offers up a fine nose of dark berries, black cherries, spiced meats, woodsmoke, a good base of soil and just a touch of coffee grounds. On the palate the wine is deep, robust and full-bodied, with a very good core of fruit, ripe, moderate tannins and a long, complex finish that shows just a bit of backend heat. This handles its alcohol pretty well, but it is just a touch higher in octane than I would ideally like to see. Still, good juice and a fine value. 2021-2030.”

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

