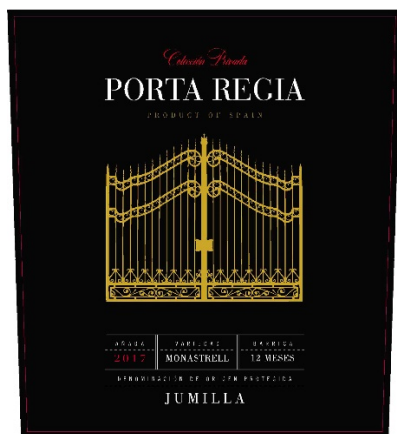


Porta Regia Monastrell 12 Meses 2017 (red wine)



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, from estate grown bush vines between 30-50 years old |
| Altitude / Soil | 650 meters / limestone, poor in organic matter and low salinity |
| Farming Methods | Practicing Organic |
| Harvest | Hand harvested |
| Production | Pre-fermentative maceration at 60 F for 4 days and then fermented in stainless steel vats for 10 days at 74 F |
| Aging | Aged for 12 months in 60% American and 40% French barrels, all second fill |
| UPC / SCC / Pack | 8 58973 00246 6 / 28436017632075 / 12 |

Reviews:

“Deep violet. Highly perfumed aromas of spice-accented red and blue fruits, pungent flowers and spicecake, with a subtle vanilla quality in the background. Silky and seamless in texture, offering juicy cherry and blueberry flavors that deepen and turn sweeter on the back half. The blue fruit note builds on a long, smooth, velvety finish that's given shape by discreet, even tannins. 60% French and 40% American oak. 2021- 2027”

91 points Vinous; Josh Reynolds – March 2021

