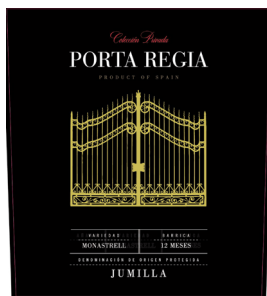


# Porta Regia Monastrell 12 meses 2019 (Red Wine)



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 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 estate grown bush vines between 30-50 years old
<b>Altitude / Soil</b>	650 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 10 days at 74F
<b>Aging</b>	Aged for 12 months in 60% American and 40% French barrels, all second fill
<b>UPC / SCC / Pack Size</b>	8 58973 00246 6 / N/A / 12

## Reviews:

“Sourced from Syrah vines set in limestone and clay, this reveals sour red fruits that combine with bramble and a dusting of white pepper. This is beautiful terroir. Drink 2022-2029.”

**91 Points OwenBargreen.com**; Owen Bargreen - July 20, 2022

“Porto Regia’s 2019 bottling of 12 Meses Barrica is another excellent bottle of Monastrell, which is one of the most under-appreciated red varieties in Spain as far as I am concerned. This wine too comes in at 14.5 percent alcohol, but comes off nicely precise on the nose, delivering scents of red and black cherries, spiced meats, a hint of garrigue, a lovely base of soil tones, gently savory notes, bonfire and a nice foundation of cedary oak. On the palate the wine is deep, full-bodied and complex, with a good core of fruit, fine soil signature, modest tannins and a long, balanced and classy finish. This seems a touch lower in acidity than the 2020 “5 Meses Barrica” bottling, which takes away the nice backend lift of the former wine. But, this still has admirable depth and complexity. 2022-2040.” **89 points View from the Cellar**; John Gilman - Issue #98 March/April 2022.

