

Alicante Bouschet Red



CLIMATE:

Mediterranean climate with very hot, dry Summers and cold Winters with concentrated periods of rain (600mm/year). During the summer season, there are great thermal amplitudes with over 3000 hours of sunshine per year.

SOILS:

Predominantly deriving from eruptive rocks highlighting the Quartz Diorites, some hints of derivatives of Schist and a slight hint with soils deriving from Ranas.

GRAPE VARIETIES:

Alicante Bouschet (100%).

VINIFICATION:

Grapes deriving from the manual harvest of our associates are unloaded and immediately stripped and crushed. With the addition of selected yeasts, fermenting at a controlled temperature is commenced (28°C). During this period, maturation or steeping is carried out for around ten days. The wine is aged for 6 months in American oak barrels.

ORGANOLEPTIC TEST:

Dark garnet coloured wine and with an aroma of black fruits and hints of its ageing in wood. It is well-bodied in the mouth, smooth and balanced with an after taste where there are hints of coffee and chocolate.

AGING AND CONSUMPTION:

The bottles shall be laid down with the wine in contact with the cork in a cool place (around 12°C) and some humidity (75% of relative humidity). These conditions shall remain constant throughout the year. The wine may be drunk immediately or, if preferred, it may be left to age for 4 to 6 years.

It is a good accompaniment to grilled or roast meats and cured or semi-cured cheeses.

It should be consumed at a temperature of 16-18°C.