Esencia de Monte tinto

certified organic wine

DENOMINATION

OF ORIGIN: Valencia

CLIMATE: Mediterranean

GRAPE(S): 70% Monastrell,

SOIL(S): 30% Tempranillo

Clay and Calcareo

ELEVATION: 550-600 meters

VINE AGE: 30 years old

FARMING: Certified Ecology

PRUNING: Vaso

PRODUCTION: 2850 cases





Essence of Monte tinto is elaborated by following ancestral methods, combining with the tradition in the cultivation of the agricultural exploitations of several generations, using ecological methods to obtain the best wines.

The situation of the vineyards is in the so-called Toscana Valenciana, Terres dels Alforins in the town of Moixent. Characteristic climate of the Mediterranean area, mild autumns, warm and dry summers. The land presents diverse textures, predominantly limy and clayey soils, poor in organic matter. This way, with the combination of climate and "terroir" that our location presents, it makes it possible to obtain wines with a lot of freshness.

Essence of Monte tinto is a wine obtained from the Monastrell and Tempranillo grapes, old vines harvested by hand, with low production and plantings in glass.

Essence of Monte tinto is a cuvee made especially for Vinos de Terruños by Familia Pastor Gilabert in collaboration with winemaker Pablo Calatayud, oenologist with a wide prestige and knowledge in the elaboration of wines in the Valencia and Alicante area.

Vinification: Fermentation and malolactic fermentation in concrete tanks with their own indigenous yeasts. Part of the wine ages in French oak barrels for eight months and the rest of the wine is aged for eight months in the concrete tanks themselves. Subsequent smooth filtering before bottling.

Character: Wine with a bouquet of its varietal and Mediterranean origin. Intense and attractive red color. Soft flavor with balsamic aromas of ripe fruit, with toasted notes from its aging in concrete and oak. Very expressive wine that shows the typical freshness and purity of the Mediterranean. Gastronomy: All kinds of meats, barbecue roasts, rice, pasta.

www.vinosdeterrunos.com