

Esencia de Monte tinto

Organic and vegan certified wine



DESIGNATION OF

ORIGIN:	Monovar Alicante
CLIMATE:	Continental- Mediterranean
GRAPE:	Monastrell
SOIL:	Clay and Calcareous
ALTITUDE:	520-550 meters
VINE AGE:	25-35 years
AGRICULTURE:	Certified Organic
PRUNING:	Trellis and vase
PRODUCTION:	2450 cases



Esencia de Monte is made by suitably combining technology and innovation with the tradition in the cultivation of agricultural holdings of two generations, using ecological methods to obtain the best wines.

The situation of the vineyards is in the town of Monovar-Alicante. With the characteristic climate of the Mediterranean area, mild autumns, hot and dry summers.

The lands have diverse textures, predominantly limestone and stony and clayey soils, poor in organic matter. In this way, with the combination of climate and "terroir" that our location presents, it favors the obtaining of wines with a lot of freshness.

Esencia de Monte tinto is a wine obtained from the Monastrell grape, old vines harvested manually, with low production and glass plantations.

Esencia de Monte is a cuvée made by the Pastor Gilabert Family in collaboration with the oenologist Pedro Sarrión, an oenologist with extensive knowledge in the production of wines from Alicante, Jumilla and Castilla la Mancha.

Vinification: Fermentation and malolactic fermentation in a concrete tank with its own indigenous yeasts. Aged in French oak barrels for 6 months and subsequent gentle filtering before bottling.

Character: Wine with an elegant bouquet of its varietal and Mediterranean origin. Intense and attractive red color. Mild flavor with balsamic aromas of ripe fruit, with toasted notes from its oak aging. Very expressive wine that shows the typical freshness and purity of the Mediterranean.

Gastronomy: All kinds of meats and barbecue roasts, pastas and cheeses.

www.vinosdeterrunos.com