

Sierra Salinas

B O D E G A S

Tilenus La Florida, DO Alicante

Type of Wine: Red Wine

Appellation of Origin: DO Alicante

Winery: Bodegas Sierra Salinas

Varietal: Alicante Bouschet, Petit Verdot, Cabernet Sauvignon and Monastrell.

Terrain: Stony, poor in organic matter. Limestone subsoil with a clay strip in the valley floor. 680 meters above sea level.

Harvest: September to October. Hand-picked harvest and subjected to a strict selection process in the cellar.

Ageing: Pre-fermentation cold maceration with homogenisation and soft extraction through pigeage. Total maceration of grape skins for 25 days. Malolactic fermentation and then aged in new French oak, over lees for 21 months.

Bottling: Bottled on the property.

Serving Temperature: Between 61° and 65° F

Alcohol Content: 15%

About the producer: In 2006, after five years of planning, Sierra Salinas became a reality with the opening of a winery which is a true reflection of modern technology. The production process, which is gravity fed, owes much to the uniqueness of the building. In addition the cellar, filled with French oak barrels, is thermally insulated, which allows for the creation of very special wines.

Tasting Notes: An intense, deep bright garnet, complex bouquet, with aromas laden of ripe red fruits (strawberry, currant); very clean and elegant. The palate is juicy, with a very present ripe fruit, creamy notes, toffee, liquorice and balsamic reminiscent of scrub. Very elegant and wellstructured, round, lingering and persistent.

Format: 750ml (case of 12 bottles)

