

Sierra Salinas

B O D E G A S

Mira Salinas, 2016

DO Alicante



Type of Wine: Red Wine

Appellation of Origin: DO Alicante

Winery: Bodegas Sieras Salinas

Varietal: 60% Monastrell, 10% Cabernet Sauvignon, 20% Garnacha Tintorera, 10% Petit Verdot (from vines that are 15 to 35 years old).

Terrain: Stony limestone, poor in organic matter. 680 meters.

Harvest: September to October. Hand-picked harvest in boxes and subjected to a strict selection process in the cellar. Prefermentation cold maceration (7°C) prior to fermentation.

Macerated for 20 days with grape skins.

Ageing: Malolactic fermentation and then aged for 14 months

in French oak barrels.

Bottling: Bottled on the property.

Serving Temperature: Between 61° and 65° F

Alcohol Content: 14%

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 and deep red, it showcases a complex bouquet, with ripe fruit notes (blackberries, red plums) and elegant spices. Silky and delicate palate, as well as fleshy and opulent, but with a very present fruitiness. Lingering and balanced.

Format: 750ml (case of 12 bottles)