

Sierra Salinas

B O D E G A S



Mo Monastrell, 2015

DO Alicante

Type of Wine: Red Wine

Appellation of Origin: DO Alicante

Winery: Bodegas Sierra Salinas

Varietal: Monastrell, Cabernet Sauvignon and Alicante Bouschet.

Terrain: Stony, poor in organic matter. Limestone subsoil with areas of clay in the valley floor. 650 meters above sea level.

Harvest: From September to October.

Ageing: Hand-picked harvest and subjected to a strict selection process in the cellar. Macerated for 10 days under controlled temperature (26-28°C). Malolactic fermentation in stainless steel tanks and then aged for 4 months in French oak wood 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: Intense red colour, with purple rim and medium depth. Aromas of fresh red fruits, with hints of spices and reminiscent of freshly baked bread. Soft mouthfeel, notes of juicy red fruit, a good structure and a long tannin finish with balanced and pleasant acidity.

Format: 750ml (case of 12 bottles)