

Sierra Salinas

B O D E G A S



Puerto Salinas, 2013

DO Alicante

Type of Wine: Red Wine

Appellation of Origin: DO Alicante

Winery: Bodegas Sierra Salinas

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

Terrain: Stony, poor in organic matter. 680 meters above sea level.

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

Ageing: Pre-fermentation cold maceration at 7°C for 3 days, and postfermentation with grape skins for 20 days under controlled temperature (26-28°C.). Malolactic fermentation and then aged for 12 months in French oak wood barrels.

Bottling: Bottled on the property.

Serving Temperature: Between 41° and 55° 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: Deep red cherry colour, bright. An intense bouquet of ripe black berries with a very subtle balsamic background. A fresh and fruity mouthfeel, with mineral notes and a slightly spicy touch. Well balanced and good structure.

Format: 750ml (case of 12 bottles)