



Lorca Monastrell 2019

Bodegas del Rosario, Bullas, Spain

LCBO # 552901 | 15.1% alc./vol. | \$15.95 | Release: 05-Mar-2022

"A medium-bodied red with dark-berry, black-pepper and walnut aromas and flavours. Just a hint of vanilla and wood makes it interesting. Drink now."

Score – 91p (James Suckling)

Deep red with violet reflections indicating that it is young, medium-to-high colour intensity, clean and brilliant. Intense, aromatic nose, very fruity with a considerable presence of red fruits (strawberry, redcurrant, plum) which develop in the glass into herbaceous and flowery nuances (fennel and violets). Smooth, fresh attack, easy to drink, just the right amount of tannin with reduced astringency and not at all aggressive, well-structured and notable fruitiness. Fruity and floral finish, with a medium-to-high persistence, resulting in a serious, balanced wine with good acidity and considerable length.

Terroir:

The Bodegas del Rosario is the only bodega in the small town of Bullas, which is also the name of the wine region. The bodega's estate vineyards are located in the mountains adjacent to the Jumilla region, where the Monastrell varietal is also grown. Since their vineyards are located very high in the mountains, they enjoy extremely hot days and very cool nights during the growing season. This temperature inversion is among the largest oscillation in all of Spain's Mediterranean regions.



Vinification:

Fermented 12 days in small stainless steel tanks with temperature control and natural yeast. Aged 12 months in 2 year French and Hungarian oak and then in the bottle.

Variety: Monastrell 100%

Residual sugar: 4.0 g/L

Serving suggestion and food pairing: Serve at 14 °C with cold cuts, cream and soft cheese, white meats, poultry stews, meat stews served with seasonal vegetables.

James Suckling

91p

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