



## 3000 ANOS 2013

### Bodegas del Rosario, Bullas, Spain

**LCBO # 631986 | 15.0% alc./vol. | \$46.0 | Release: 07-Mar-2019**

*"It was extremely interesting tasting three vintages of the same wine side by side, where the 2013 3000 Años clearly showed the character of the growing season, with 1% less alcohol than the previous year and higher acidity. The nose even showed an herbal touch I often associate with Syrah, while the palate showed more the rustic elegance of Monastrell. It's powerful but at the same time it's also a lot fresher than the other vintages. It should develop nicely in bottle."*

**Score – 93p (Luis Gutiérrez, robertparker.com, 2016)**

#### 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:

The fruit was stored for 48hrs in a cool room to chill it to 4 degrees C. Bunches were selected to optimise quality and then crushed to tank and held at below 10 °C to "cold soak" for up to 10 days. Temperature was then allowed to rise steadily to facilitate wild fermentation. The Syrah was similarly selected very carefully and a small cuvee of the best tanks was blended and put to barrel for malolactic fermentation. 100% new French oak barrels were rotated on runners to ensure complete mixing of wine and lees.

**Variety:** Old Vine Monastrell 50% (70-100 y.o.), Syrah 50%

**Residual sugar:** 4.0 g/L

**Serving suggestion and food pairing:** Decant and serve at 18 °C with venison, wild boar and punchy ragout or tomato-based dishes.

**Robert Parker'16**

**93p**

