



## Spirit of the Monastrell, old vines, 2017

Bodegas Arloren, S.L., DO Jumilla, Spain

eCommerce # 709054 | 14.0 % alc./vol. | \$15.95 \*subject to change

*This wine pays homage to our local famous grape and is the essence and 'Spirit' of the Monastrell! Deep cherry red colour with bright violet tones. Complex aroma of ripe red fruits. On the palate it is velvety and complex with a wonderful freshness and great length.*

### Terroir:

Since 1972 for 4 generations Arloren produced extraordinary wines in Cañada del Trigo, DO Jumilla. Transition zone between the Mediterranean coast and the central plateau Castile-La Mancha. Continental climate (long hot summers & cold winters) is tempered with Mediterranean Sea. 3000 hours of sunshine/y., rare rains. The old vineyards are at 400-800 m. elevation on the lime soils.



### Vinification:

Handpicked. Cold fermentation and short maceration. Aged 4 weeks in French & American oak.

**Variety:** Monastrell 100% 40 y.o. bush vines.

**Residual Sugar:** 3.8 g/L

**Serving suggestion and food pairing:** Serve at 17°C. Perfect accompaniment for casseroles, paella and tomato based dishes.