



# MMM

## MONASTRELL DEL SINGULAR PARAJE DE LA RAJA

### CONCEPT

COMING FROM UNIQUE VINEYARDS OF MONASTRELL DEL PARAJE DE LA RAJA (IN THE MURCIA HIGHLANDS) BETWEEN THE MOUNTAINS OF EL CARCHE AND LA PILA. MATURE, COMPLEX, ELEGANT. WITH A GARNET RED COLOR. ON THE NOSE, THE BALSAMIC AND MENTHOL NOTES STAND OUT ALONG WITH THOSE OF RIPE RED FRUITS (PLUM, BLACKBERRIES) AND MEMORIES OF LICORICE AND ROASTED ALMONDS. AROMAS THAT DETAIL THE TERRAIN, WITH SHADES OF LOW MOUNT (ROSEMARY, THYME, LAVENDER) WELL INTEGRATED. IN THE MOUTH IT SHOWS A WONDERFUL FRESHNESS AND ELEGANCE WITH THAT BALANCED STEP AND AN END OF THE GREAT WINES.

### VINE

## 100% MONASTRELL

### PLOT

## 14 HECTARES

### ELABORATION

PRUNING IN GREEN IN THE MONTH OF JUNE TO ADJUST THE PRODUCTION TO THE DESIRED CONCENTRATION. CLARIFICATION IN AUGUST. MANUAL HARVEST IN SMALL BOXES OF 12 KILOS FOR THE PERFECT ENTRANCE OF THE GRAPE TO THE WINERY. DOUBLE SELECTION OF THE GRAPES IN THE WINERY WHERE THE SCRAPE IS REMOVED. VINIFICATION BY PLOTS, CARRYING OUT FERMENTATION IN 7,000-LITER INVERSE CONICAL DEPOSITS (THE HAT OF SMALLER THICKNESS AND THIS INVERSE FORM ALLOWS NATURAL, SOFTER AND LESS AGGRESSIVE PRESSES) AT A CONTROLLED TEMPERATURE OF 25°C AND IN FRENCH OAK FUDRES OF 11.000 LITERS.

### AGED

6 MONTHS IN FIRST AND SECOND YEAR FRENCH OAK BARRELS AND 800-LITER ITALIAN CLAY AMPHORA. THE WINE REMAINS IN BOTTLE AGING IN OUR CELLAR UNTIL IT IS REFINED FOR APPROXIMATELY ONE YEAR.