

# VALCANTO

## MONASTRELL

---

<b>D.O.P.:</b>	ALMANSA
<b>VINEYARD:</b>	700-800 metres altitude, 40-60-year-old dry-farmed bush vines planted in cool and sandy plots to obtain a wine with sweeter tannins whilst preserving the fruit on the palate, nutrient-poor and limestone-rich soil, scarce rainfall, organic farming methods & sustainable winery practices
<b>HARVEST:</b>	hand harvesting during the first week of October selecting the best small bunches of grapes with optimal maturity
<b>VINIFICATION:</b>	total maceration of 3 weeks, fermentation with gradual increase in temperature up to 29° C. to obtain good colour and then a gradual decrease to 23° C. to preserve the primary aroma of the fruit
<b>AGEING:</b>	6 months
<b>TYPE OF CASK:</b>	French Allier fine grain medium-toasted oak casks (300 L)
<b>AWARDS:</b>	<b>GOLD</b> – Berliner Trophy 2019 (2016 vintage) <b>GOLD</b> – Berliner Wein Trophy 2018 (2015 vintage) <b>GOLD</b> – Berliner Wein Trophy 2017 (2014 vintage) <b>GOLD</b> – Berliner Wein Trophy 2016 (2013 vintage) <b>SILVER</b> – Mundus Vini 2014 (2011 vintage) <b>GOLD</b> – Berliner Wein Trophy 2012 (2010 vintage) <b>COMMENDED</b> – International Wine

Challenge 2013

### TASTING NOTES:

Medium-bodied red wine of deep colour, good balance, structure and acidity. Distinctive aromas of black plums, blueberries, blackberries, liquorice, and white pepper lead to a silky red wine with layers of fruit and subtle spices and tannins and a medium-long, smooth and lingering finish on the palate.

### FOOD PAIRING:

Enjoy this award-winning wine simply by itself or accompanied by tapas, roasted, grilled or fried dishes, barbecued or grilled red meats, cured meats (ham, chorizo, etc.) and semi and fully matured cheeses. Best served at 16-18°C.

