



# EL PETIT BONHOMME

## RED 2020



**Les Vins Bonhomme:** Les Vins Bonhomme makes wines from across Spain with a fabulous team of winemakers and small family owners. We aim to transport you with each sip to the most interesting corners of Spain. This voyage is made through beautiful and harmonious differences, achieving a unity in the wines that equals their makers and terroir.

**Winery:** El Petit Bonhomme was produced in collaboration with the prestigious Bodegas Juan Gil and winemaker Bartolome Abellán.

**Appellation:** DO Jumilla

**Tasting notes:** Deep cherry color with a rich spicy nose, including plum with a hint of dry grass, thyme, and rosemary. On the palate are black fruits, white/ black pepper, and gooseberries. Soft tannins create a texture that is intense, balanced, smooth and persistent.

**Grapes:** 55% Monastrell (30-year-old vines), 30% Garnacha & 15% Syrah.

**Yield:** 1.5 tons per acre

**Soil:** The Monastrell is planted on 5 ha calcareous and sandy loam soil. The Cabernet Sauvignon is on 5 ha of loam covered with small stones.

**Vineyard practice:** Dry farming **Elevation:** 2300 feet

**Winemaking an Aging:** Hand-harvested. Pre-fermentative cold maceration on skins followed by a temperature-controlled fermentation (73.5 F) for 2 weeks in small stainless-steel vats. Malolactic fermentation and aging for 6 months in 225L French oak barrels for the Monastrell and Syrah, and in 300L American oak for the Garnacha.

**Alc:** 14.5% **Ph:** 3.72 **RS:** 3.3 **UPC:** 8437005068711

**Previous Accolades:** 2019 Vintage - **91pts** James Suckling



**D.O. Jumilla:** Located in eastern Spain near the Mediterranean coast. Continental climate with semiarid pockets, extreme heat in the summer and cold in the winter with frequent frost. Phylloxera struck the region in the late 1980's (about 100 years after the rest of Spain) forcing major replanting of the vineyards, most of which were replanted with Monastrell, which accounts for 90% of today's total production.