

Alceño

HILANDA

Monastrell 2016



"Hilanda" means the synchronous nature where the vines are planted 1 meter apart and rows are 1 meter wide.

Alceño Winery: Founded in 1870, under the name Bodegas Pedro Luis Martinez. The Bastida family acquired and renovated the winery in 2011, changing its name to Alceño and investing in state-of-the-art winemaking equipment. Alceño winery is committed to the research and development of new winemaking techniques while better protecting the environment.

Tasting notes: Mature blackberries, plumbs and floral violet aromas with hints of black pepper and mineral notes of gravel and dust. Bright acidity and meaty flavors. Medium bodied with a smooth and long finish.

Winemaker: Juan Miguel Benítez García

Appellation: DO Jumilla **Grapes:** 100% Monastrell

Soil: Rocky and sandy with a high concentration of limestone and clay.

Elevation: 2300 to 2625 feet

Vineyard practice: Dry farming and organic practices (not certified)

Vine Age: 35 years old **Yield:** 1.5 kg per vine

Harvest Dates: First half of October. Hand harvest and sorting.

Fermentation: Cold maceration for 5 days and fermentation during 15 days in small cement tanks with native yeast and malolactic fermentation in oak casks.

Aging: 7 months in 1 to 2 year old 50% American and 50% French oak casks and 6 months in the bottle

pH: 3.58 **RS:** 2.8 grams per liter **Alc:** 14 % **UPC:** 7 50428 21827 2

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.

Other Wines Available:

HILANDA Termino de Arriba Monastrell

