



SOPLA LEVANTE

Monastrell Tinto 2022



History: A story of pharmacist turned winemaker; Rodríguez de Vera started making wine with his family's vineyards at home as a hobby, but hailing from 6 generations of viticulturist, it wasn't long for this hobby to turn into a passion and after completing his Masters of Wine, Pepe finally realized his dream to fulltime winemaking.

Soplá Levante: Located in the interior mountains of Alicante, located near Algueña. 15 ha of vineyards are divided into 3 plots at 2,624ft elevation, this elevation is crucial for adding acidity to the grapes in a typically hot region.

Tasting notes: Light garnet color with marked nuances of black fruit, plums, balsamic and herbal notes of eucalyptus, toasted vanilla, and baking spices. Sweet tannins on the palate with the baking spices, vanilla and black fruit continuing from the nose. A long lingering finish carries the fruit and spice.

Winemaker: Rodríguez de Vera

Appellation: Alicante, Vinalopo subzone

Varietals: 100% Monastrell **Trellis Style:** Bush vine

Soil: Grey and white limestone **Vine Age:** 40 years

Production: 3,000 btls total **Harvest:** Manual harvest

Fermentation: Small manual harvest. Fermentation for 12 days at controlled temperatures using only wild yeast sourced from the vineyard.

PH: 3.56 **RS:** 0.41 mg/L **Alc:** 15% **So2:** 21mg/l **UPC:** 8414606368563

Alicante DOP: Alicante boasts Spain's largest percentage of organically grown vineyards. There are two subzones in Alicante; the coastal area of La Marina with a Mediterranean climate, suited for white varietals like Moscatel and Merguersea, and the larger inland area Vinalopó which extends along the River Vinalopó that is known for its continental, dry weather and hot Summers, this region is perfect for growing Monastrell and red wines.

Other Wines Available:

SOPLA LEVANTE Blanco

