

ALMA DE CASA

2013

Gold Medal at Berliner 2015, Silver at Asia Wine Trophy 2015, Bronze at Decanter and Commended at IWC 2015.

TECHNICAL DATA

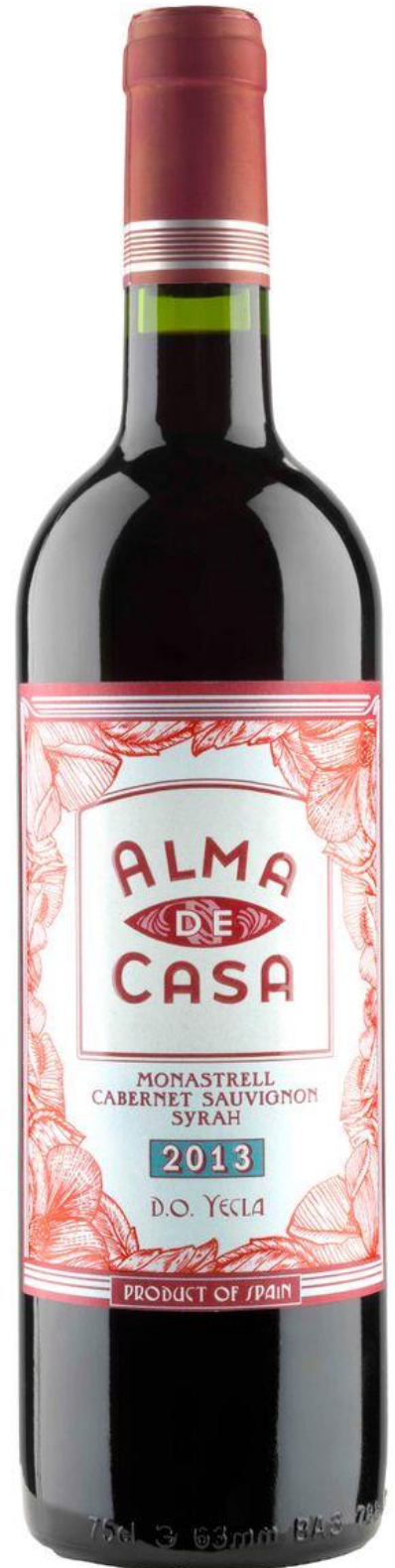
<i>Appellation</i>	DO Yecla
<i>Winemaker</i>	Araceli González
<i>Winery</i>	Señorío de Barahonda
<i>Vineyards</i>	Yecla's poor but well-drained soil combined with its extremes of temperature provide excellent growing conditions. The family-run winery owns 150 hectares of vineyard (from 15 to 90 years old) and controls a further 350 hectares in the north of Yecla at 600 to 800 metres.
<i>Varietals</i>	70% Monastrell, 20% Cabernet 10% Syrah
<i>Winemaking</i>	Grapes are hand-selected, then pressed and macerated at 24°C. When desired alcohol level is reached fermentation is halted and maceration continued for a further 20 days. The wine is then moved from steel tanks to oak barrels.
<i>Ageing</i>	3 months in American and French oak.

ANALYSIS

<i>Alcohol</i>	14.5% by volume
<i>Total acidity</i>	4.9 g/l (tartaric)
<i>Vol acidity</i>	0.52 g/l (acetic)
<i>PH</i>	3.82
<i>Resid. sugar</i>	2.7 g/l

WINEMAKER NOTES

<i>Colour</i>	Deep cherry red colour.
<i>Nose</i>	Intense aromas of ripe fruit, liquorice, blackberry which are typical of the Monastrell grape.
<i>Palate</i>	Perfectly well-balanced and smooth, sweet fruited and minerally with supple fine textures. Beautiful length.



LongWINES

Tel: +34 (91) 622 13 05 / Fax: +34 (91) 622 00 29 www.longwines.com