

ESTANCIA DEL SILENCIO

ORGANIC 2014

2013 vintage was Gold Medal at Asia Wine Trophy 2015

TECHNICAL DATA

<i>Appellation</i>	Jumilla D.O.
<i>Winemaker</i>	Pilar Abellán
<i>Winery</i>	Viña Elena
<i>Vineyards</i>	17 hectares of 13 year old and old vines, 500 metres above sea level, set within the semi-arid, hilly landscape of northern Murcia in the south-west of Spain, producing full-flavoured, well-coloured grapes which in turn produce wines full of character.
<i>Varietals</i>	100% Monastrell (40 years old)
<i>Winemaking</i>	The pre-fermentation maceration took place at 18°C with pumping over every two hours to extract colour and the primary aromas of the varietals. Once fermentation started the frequency of the pump overs was substantially reduced to control the strength of the tannins. Maceration lasted 8 days.
<i>Ageing</i>	Young wine.

ANALYSIS

<i>Alcohol</i>	14% by volume
<i>Total acidity</i>	4.7 g/l (tartaric)
<i>Vol acidity</i>	0.48 g/l (acetic)
<i>PH</i>	3.75
<i>Resid. sugar</i>	2.5 g/l

WINEMAKER'S NOTES

<i>Colour</i>	Very well coloured and bright.
<i>Nose</i>	Monastrell brings fruity smooth warm flavours, aroma and finesse.
<i>Palate</i>	Characteristic smooth fruit driven wine which is exceptionally easy to drink.



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