

# ALMA DE CASA




2016



## Technical data

Appellation	DO Yecla
Winemaker	Araceli González
Vineyards	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.
Varietals	70% Monastrell, 20% Cabernet 10% Syrah
Winery	Dating back to 1925, the winery is the oldest in the region, in the hands of the fourth generation of the Candela family. Family passion and winemaking expertise is combined with state-of-the-art facilities.
Winemaking	Grapes are hand-selected, then pressed and macerated at 24°C. When the 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 American and French oak barrels, where it ages for three months.

## Winemaker's notes

 Colour	Deep cherry red
 Nose	Intense aromas of ripe fruit, liquorice, blackberry which are typical of the Monastrell grape.
 Palate	Perfectly well-balanced and smooth, sweet fruited and mineral with a supple, fine texture. Beautiful length.

## Analysis

Alcohol 14%

## Awards



Gold Medal – Berlin Wine Trophy 2018