

MELEA ORGANIC




BUSH VINE MONASTRELL 2022



Technical data

Appellation	D.O. Jumilla
Vineyards	Fruit comes from organically certified, bush-trained, dry-farmed vines. The age of the vines varies between 15 and 40 years old. Manually harvested. The vines are certified organic and are planted at altitudes of 380-730 metres above sea-level, in low-density vineyards of 1,400-1,600 vines per hectare. This wine is made from grapes grown in plots from different sub-regions of D.O.P. Jumilla.
Varietals	100% Monastrell
Winery	The small-medium family-run winery is run by 4 sisters. It is IFS certified and produces wines with organic and vegan certification.
Winemaking	Fermented with native yeasts, the wine underwent malolactic fermentation in tank. Fined using vegan-friendly pea protein.

Winemaker's notes

 Colour	Medium-intense, ruby in colour
 Nose	Clean and expressive on the nose, with medium high aroma intensity of red berries (strawberries and plum).
 Palate	A easy-drinking, fruit-driven, well-balanced wine on the palate. Good example of an unoaked Monastrell.

Analysis

Alcohol	13.5% volume
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Awards/certifications
