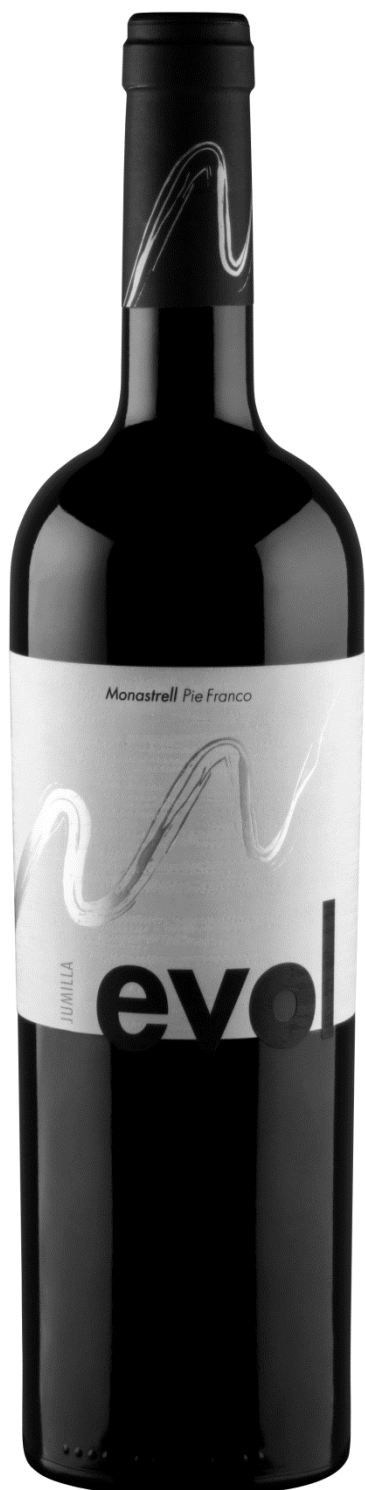


FICHA TECNICA EVOL 2018



VINTAGE : 2018

AUTHOR'S WINE - limited production bottles

VARIETIES : 100% Monastrell Pié franco (old vines)

ALCOHOL : 14,5% vol

AGING : 3 months in French oak Medium roast

VINEYARD LOCATION : In Jumilla a 700 mts altitude , stony ground .

PRODUCTION

The grapes are harvested mid October . Previously a selection whit grapes tasting in the vineyard and laboratory analysis was performed to determine the optimum ripeness. The fermentation took place in aerial cement deposits whit a cold maceration of 2 days and then once fermentation started at controlled temperature, maceration continued for 12 more days where long, continuous pumping is performed to remove tannins from skin and seed, besides all the aromatic and phenolic grape potential.

AGING

Malolactic fermentation took place in French oak Medium roast 1 month and once finished the fermentation, was decanted and continued two months more in the same oak to reach sought complexity and roundness.

TASTING

Colour : beautiful cherry red color with blue tones, middle – high layer .

Aroma : ripe red fruit, plum aromas of Monastrell grapes, very floral reminiscent of violet, and balsamic notes with very good intensity.

Mouth: presents powerful, fruity, with extensive fine tannins but with character, complex, sweet and meaty. A very long finish.

PAIRING

Its complexity makes it ideal for a wide range of dishes, including red and white meats, stews and well seasoned pasta, rice and above all, with rich Mediterranean cuisine.

RECOMMENDATIONS

For consumption it is advisable to taste at a temperature between 14-16°C.