



DEMUERTE ORGANIC

THE MOST AUTHENTIC EXPRESSION OF UNPRECEDENTED FLAVORS

Maximum natural balance from old ecological vineyards from the D.O. Yecla, Spain.

Pure, subtle, and indulgent, only touched by its terroir.



THE INGREDIENTS

Grape Variety. 100% Monastrell from organic wild vinyard.

Climate. Mediterranean-continentalized. Arid and harsh environment.

Very cold winters and extremely hot summers concentrate all the essence and nutrients of the fruit in each grape.

Soil. Limestone rock with the presence of carbonates and a sandy surface with clay formations. Poor in organic matter but quite healthy and permeable.

THE MAKING

Harvest. Harvest. Late manual harvest, in 25 kg boxes, intended to take care of the integrity of each grape, preventing it from being damaged.

Vinification. Fermented in small stainless steel tanks of 5,000 liters at 24 °C and macerated for 21 days before its malolactic conversion.

Aging. 225 liter French Allier oak barrels for 18 months.

THE WINE

Appearance. Clean and bright high intensity cherry-red.

Nose. Intense aromas of pepper and red fruits.

Palate. Smoothness and fruitiness. The sweet and rounded tannins of the wild monastrell gently caress the palate, beckoning on a voyage of pleasure that culminates in a lingering and memorable finish.

Alcohol. 14,5%

Serving Temperature. 16-18 °C