



CONDE DE ALICANTE RED

Type of wine. Red

Variety. 40% Monastrell, 30% Cabernet Sauvignon and 30% Tempranillo

Alcohol volume. 13%

Gastronomy. Game, red meat, cheese and traditional cooking.

To serve preferably at 17°C.



Winemaking. Made from selected vineyards which produce small fruits with a perfect balance of sugar and polyphenols. The grapes macerate and ferment for one week in stainless steel tanks at a temperature of 25°C to preserve the fruit and extract the tannins.

Vineyards. Between 10 and 15 years old. This selection of grapes comes from our traditional dry-land, headpruned vineyard plots (Monastrell), choosing the plots better suited for making young wines. The other varieties are grown on trellises with support irrigation, allowing the required ripening to be reached.

Soils. They are light soils which improve solar refraction; they are poor in nutrients and rich in active limestone, which does not allow for large yields but enables the plant to utilise the resources available easily; and they have a significant clay base and a high content of large stones which makes them permeable and fresh.

Climate. Continental Mediterranean climate, with little rain, falling mainly in autumn and the end of spring, very cold winters, and a hot period without precipitation, spanning from flowering until the end of the ripening process.

Yield. 6500 kg by hectare - 2500 grapevines/hectare.

Grape harvest. Mechanically, in October.

Colour. Intense and dark cherry colour.

Nose. Powerful freshy aroma with fruit-bearing fund (black fruits and red currant).

Palate. Tasty, balanced and powerful with good fruit expression.

