Finca El Serrano Monastrell, DO Alicante 2022

EMV0632022

2020 Vintage

Bodegas Murviedro

— Alicante, Spain

IWSC Bronze 2023

Peppery Monastrell with just the right amount of oak to keep it lightly wild.

Production

The grapes come from the 5 hectare Finca El Serrano plot, planted in 1980, with poor limestone soils. Here the climate is very warm, more continental in the mountainous areas inland. The Monastrell grapes are harvested at the start of October - fermented at 25ºC with their own yeasts from the skins, and with a gentle pumping over. Pressing is carried out after 30 days of maceration. Malolactic fermentation takes place in stainless steel and the wine is racked to French oak foudres to be aged for six months before bottling. Cultivation and winemaking are carried out with as little intervention as possible, trying to reflect the full potential of the terroir.

Tasting note

Intense aromas of ripe plum and bramble fruit together with toasted oak. The palate is meaty and complex, with balanced tannins and a long and rich finish.

Food Match

The peppery and spicier edge makes this a perfect match for a sirloin on the bbq or if on a tighter budget a merguez sausage.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Alicante

Winemaker:
Pablo Ossorio

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Bottle Barcode:
8437008397023