

Monastrell Barrica , Casa Carmela



Product code	YE07ZZRC
Grapes	Monastrell
Country	SPAIN
ABV%	14
Case Size	12
Closure Style	Cork
Producer	Casa Carmela
Vintage	2015



Vegan



Vegetarian

Tasting Notes

Medium bodied with ripe, black fruit aromas, Elegant, juicy and soft on the palate with spicy notes and a fine, fresh structure of tannins and acidity.

Viticulture

The appellation of Origen Yecla is the only one in Spain that covers one single municipality. Located in southeastern Spain, about one and a quarter hours northwest of Alicante, it extends over 6,500 hectares of vineyards with two very different areas, Campo Arriba or the highlands to the north of Yecla, with an altitude of 700-850 meters and mostly limestone and poor stony soils. Campo Abajo or the lowlands covers the southern areas of the appellation, with an altitude ranging 400-500 meters and a more clayey composition of soils down here. There is a continental climate with long, cold winters and equally long hot summers. The rainfall is low, with an average of 250 mm per year, in a region with the highest average annual hours of sun in Spain, about 3, 400, recorded annually. The farming approach is minimal intervention with an increasing amount of hectares being converted to organics. The majority of the Monastrell vines are planted at low density and are bush vine trained. Monastrell has a very long vegetal cycle, that takes its time to mature and thus harvest often only begins at the end of September. Picking is done by hand.

Winemaking

Rested for a short time before release.

Awards

The key note is refreshing acidity, matched by lively fruitiness.