

Altos del Cuco

Monastrell/ Syrah/ Tempranillo

40% Monastrell, 30% Syrah, 30% Tempranillo

Tasting Notes:

Abundant aromas of mature fruit, particularly blackberries, are complimented by subtle nuances of vanilla and cinnamon. Slightly tannic and fleshy on the palate with a well-balanced acidity and an elegant finish.

A fantastic value, this wine is suitable for everyday consumption. Enjoy with a wide variety of dishes from roasts and grilled meats to casseroles and rice dishes.

Vineyards:

Region: Jumilla, Spain
Name: Various
Size: 8 hectares
Training Method: Bush vine
Planting Density: 4000 vines/hectare
Soil Composition: Rocky and sandy, low in organic content
Elevation: 720 meters
Exposure: Northern

Winemaking:

Harvest: Harvested in September.
Fermentation: Vinified in stainless steel tanks at a controlled temperature of 25-28°C over 7 days. The wine is filtered and fined prior to bottling.

Aging:

3 months in stainless steel tanks (Monastrell & Tempranillo) & previously-used French & American oak barrels

Technical Data:

Alcohol: 14.0%
pH: 3.54
Residual Sugar: 4.0 grams/liter
Acidity: 5.2 grams/liter
Dry Extract: 37.6 grams/liter

Production Quantity: 8,500 cases



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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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