

Altamente Monastrell 2017

Viticultura

VINEYARD: Altamente
 LOCATION: Hoya Torres Valley
 VARIETIES: Monastrell
 ROOT STOCK: 80% Pie Franco + R110 + R161
 YEAR OF PLANTATION: Average of 30 years
 MARK OF PLANTATION: 2.5 meters
 TYPE OF SOIL: Calcareous, sandy and stony
 DEPTH: 0.5 - 0.6 meters
 ALTITUDE: 900 meters
 ORIENTATION: North

2017

RAINFALL: 400 l/m²
 FERTILIZER: No
 TREATMENTS: Sulphur (minimum dose)
 PRODUCTION: 2,000 kg/Ha

Enology

COUPAGE: 100% Monastrell
 FERMENTATION: 9 days. Estudy of temperature in aromatic and polyphenolic extraction
 MACERATION: 12 days. Shorts pump over. Keeping the skin humid

Analitic

ALCOHOL: 14 %
 TARTARIC ACIDITY: 5.1 gr/l
 VOLATILE ACIDITY: 0.6 gr/l
 PH: 3.7



ALTAMENTE
 . VINOS .



The vineyards, 30 to 60 years old, are located at 900 meter altitud in the northernmost part of the D.O. Jumilla, in the high Hoya Torres Valley with shallow, calcareous soil in arid conditions. The majority of the vines are Pie Franco (on their own roots-tock). Yields per hectare are 2,000 kg.

Vineyards of Biodiversity



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