

# Altamente Monastrell 2015

## 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

## 2015

RAINFALL: 400 l/m<sup>2</sup>  
 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 rootstock). Yields per hectare are 2,000 kg.

Vineyards of Biodiversity



Azul y Garanza is now a more complete and exciting viniculture experience with the addition of new enriching varieties, soils, climates, collaborators and wines. Wild-natured vines, full of biodiversity and astonishingly beautiful; organic and endowed with special faculties which result in one-of-a-kind wines. Wines which are a clear reflection of the place they come from”

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# Volalto 2015

## Viticultura

VINEYARD: Volalto  
LOCATION: Canalizo Cava  
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

## 2015

RAINFALL: 400 l/m<sup>2</sup>  
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  
TIME IN WOOD: 6 months (French Oak)

## Analitic

ALCOHOL: 14.5 %  
TARTARIC ACIDITY: 5.4 gr/l  
VOLATILE ACIDITY: 0.6 gr/l  
PH: 3.7



ALTAMENTE  
VINOS



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