



BODEGAS SIERRA SALINAS MO MONASTRELL 2018/\$9.99



DESCRIPTION

In 2013, the Miñano and Gómez families, owners of MGWine Group, purchased Bodega Sierra Salinas. Founded in 2000 by the Castaño family of Yecla. Since 2013, the philosophy of the Miñano and Gómez families has been to restore focus on the vineyards, by converting all of them to organic and dry farming. The temptation in such an arid climate as Alicante is to irrigate, but dry farming in this zone forces the root structures to grow deep and produces bunches with a tremendous natural balance of phenolic ripeness and healthy pH. They have also minimized the impact of new oak barrique in their wines, and at this price point, are creating a completely unique style of Monastrell from Alicante.

BODEGAS SIERRA SALINAS MO MONASTRELL 2018

Sierra Salinas' vineyards are currently in the process of being converted to certified organic viticulture, with the goal of respecting the environment and taking advantage of the potential of dry farmed viticulture. Estate grown parcels of Monastrell between 20 and 50 years old.

Rocky, chalky soils that are very shallow - between one foot and three and a half feet deep. Very loose soils with good drainage situated right over a limestone mother rock.

Traditional winemaking - the grapes are sorted rigorously and are destemmed at the bodega. The grapes macerate and ferment in open top stainless steel vats and the free run wine is transferred by gravity to a lower stainless steel tank for ageing. The fermenting grapes are transferred by gravity to the press and then again by gravity to stainless steel tanks.

Six to eight months in stainless steel tanks to preserve freshness and soften tannins.

Tasting Notes

Nose:

Blueberries, violets, white pepper, and graphite notes all emerge from the 2018 Mo, which is 100% Monastrell, from old vines and high elevation vineyards, brought up all in stainless steel.

Palate:

Juicy, medium-bodied, with good acidity, and plenty of fruit, it's another smoking value from this importer.

Pairing:

The bold and rich flavor profile of Monastrell (Mourvedre) wines is a perfect complement to braised and grilled meats, game, veal, duck, pork, and beef. The wines' spicy character also works well with hard cheeses, mushrooms, lentils, and vegetarian dishes

Winery Website: [Single Wine | Jorge Ordóñez Selections \(jorgeordonezselections.com\)](http://Single Wine | Jorge Ordóñez Selections (jorgeordonezselections.com))

Fun Facts

A primary-fruited style with violet reduction and raspberries. Bright and fruity, this is reminiscent of Beaujolais and quite enjoyable. –**James Suckling 90 Points**

D.O. Alicante, Spain

