



RAICES

PREMIUM

MONASTRELL

Origin: According to various sources, Monastrell was brought to Catalonia by the Phoenicians in 500 B.C. It was originally named after Murviedro (near Valencia) as well as Mataro near Barcelona. According to Oz Clarke, conflicts were avoided by finding a neutral name “Monastrell” that kept the pride of both towns intact. This grape variety is mainly found in Spain in Jumilla (Murcia) but also in Alicante, Albacete, Valencia, Yecla, Almansa, Bullas, Aragon, Balearic Islands, Castilla La Mancha, Comunidad de Madrid, Extremadura, Basque Country, Rioja, Costers del Segre and Catalonia, but also in Australia and California.

- **Colour:** Bluish black
- **Date of first crop:** 500 B.C.
- **Area:** 43,070 Ha in Spain - 56,250 worldwide
- **Maturity:** Late budbreak and very late maturity
- **Yields:** Average production
- **Vulnerabilities:** Requires heat and is well adapted to dry conditions. Not very sensitive to wind with the exception of dry winds which result in early defoliation, canker and botrytis. Susceptible to powdery mildew and mites. Very vulnerable to mildew and acid rot. Requires soils rich in magnesium and potassium.
- **General characteristics:** Intense ruby red colour with purplish highlights. Rich in sugar (and therefore alcohol), not very acidic and well structured, these pleasant wines are rich enough to be used in blends.
- **Synonyms:** Mourviedro, Murviedro, Mataró, Alcayata, Gayata, Morastrell, Morrastrell, Garrut, Monastrel de la Gayata, Espar, Flouron, Trinchiera, Rossola, Balzac, Balthazar, Del Reyno, Mandó, Molverde, Monastell, Mourvêdre (France) or Mavrud (Bulgaria).

Notes: Raices Monastrell 2017

Vino tinto varietal 15.5% Alc./Vol.

A garnet colour with wonderful density with rosewood highlights. Pleasant and complex nose combining dark fruits, curaçao, spices, dark tobacco, soil, rosemary, smoke and liquorice. The elegant palate offers a delightful freshness and opens with a round mouthfeel reminiscent of spices, roasted notes, minerality and dark chocolate on the finish. Fabulously soft tannins.

Pairings: Ideal with meats in sauce, smoked deli meats, pigeon, game, tofu in chilli sauce and roasted red meats.