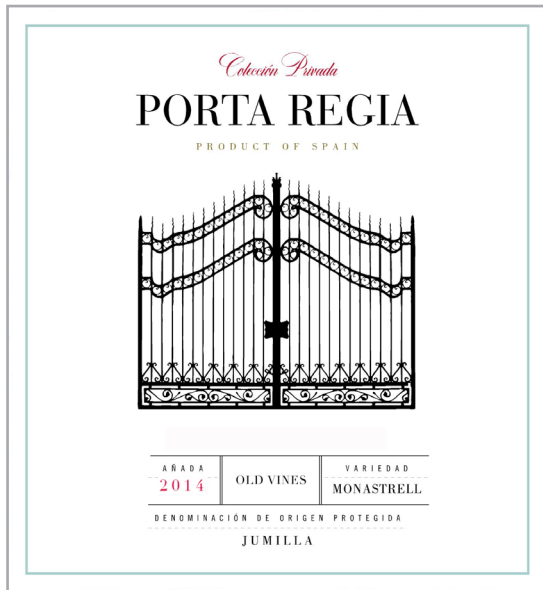


Porta Regia Monastrell 2014



Winery: Bodegas Sierra Norte

Region: Jumilla D.O.

Grapes: 100% Monastrell

Winery: Bodegas Sierra Norte has over 50 hectares of bush vine Monastrell planted in warm and arid Jumilla Denomination of Origin. Their original planting date to 1958. They reduce grape yields and are engaged in increasing biologic diversity and improving soil structure. They firmly believe that these efforts will yield balanced wines which will more clearly express their local environment. The winery converted all of their vineyards to organic growing methods in 2012, but are not currently seeking certification.

Wine: This wine is produced from Monastrell bush vines that average 25 years old. Organic farming methods were used, but are not certified. Grapes were hand harvested, selecting bunches based on acidity, structure, and alcohol.

The grapes underwent a low temperature maceration prior to fermentation which lasted for 4 days, increasing color and aroma in the finished wine. Aged in stainless steel tanks prior to bottling.

Reviews: “The “Old Vines” bottling of Monastrell from Porta Regia is raised entirely in stainless steel and hails from vineyards averaging twenty-five years of age. the 2014 bottling comes in at an even fourteen percent alcohol and is a terrific value with its price tag of thirteen dollars a bottle retail here in the states. The bouquet is bright, complex and classy, offering up scents of black cherries, a touch of dark berry, woodsmoke, chicory, a hint of grilled beef and spicy soil tones. On the palate the wine is full-bodied, focused and generous at the core, with tangy acids, a bit of backend tannin and excellent balance on the long, impressively complex and serious finish. This really has stuffing and length for its price point and is a fine value, which may be even better with a year or two in the cellar to allow the tannins to fall away a bit more and the wine to really blossom. It has the balance to age at least a decade, but the bottle is sealed with a plastic cork, which always makes me worry about longer-term cellaring. Would love to see the next vintage bottled up with a agglomerated cork, as it would be the same price and probably offer more secure longevity for those of us who might like to tuck it away in the cellar for a bit. Other than the choice of closure, this is great juice for the price.”

89+ points *View from the Cellar, Issue 61 January/February 2016*



Selected by Aurelio Cabestrero®

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