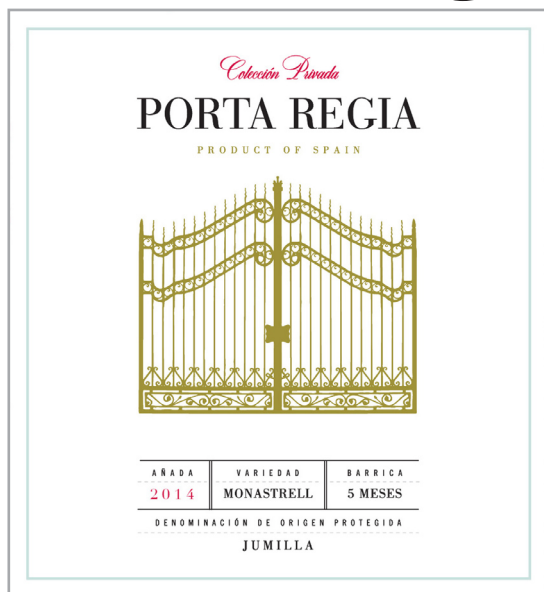


# Porta Regia 5 Months 2014



**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:** Monastrell from 25 year-old and older bush vines. Grapes were hand harvested to select bunches according to acidity, structure, and alcohol.

The grapes underwent a low temperature maceration prior to fermentation which lasted for 8 days, increasing color and aroma in the finished wine. Malolactic fermentation commenced in stainless steel tanks with selected yeasts. The wine was then aged in 70% American oak and 30% French oak second-use barrels for 5 months.

**Reviews:** “Opaque ruby. Deep, focused dark berry, cherry and woodsmoke scents are joined by peppery spice and floral pastille qualities. Zesty acidity lifts and sharpens the juicy, penetrating, fresh black and blue fruit flavors. Shows good depth and clarity, finishing sweet, smoky and quite long, with supple tannins.”

**90 points** *Vinous* Mediterranean Spain January 2016

“The 2014 Monastrell “Barrica 5 Mesas” from Porta Regia is sealed up with a natural cork and comes in a heavier glass bottle than the Old Vines rendition, but its price is only a couple of dollars more a bottle, so this is still a serious value. The wine spends five months in a mix of seventy percent American and thirty percent French casks, with the wines all one wine barrels. The wine offers up a lovely bouquet of red and black cherries, spices, a bit of bonfire, lovely, spicy soil tones, a touch of autumn leaf and a discreet framing of cedary wood. On the palate the wine is deep, full-bodied, focused and complex, with a good core, fine balance and moderate, well-measured tannins perking up the long and quite classy finish. The one wine barrels are really nicely handled here and give the wine a touch more refinement than in the 2014 Old Vines bottling, with the same depth and balance. This too is a superb value.”

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



Selected by Aurelio Cabestrero®

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