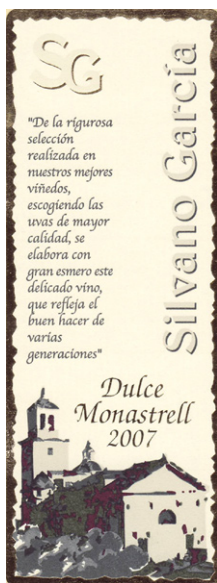


# Silvano Garcia Monastrell 2007 (sweet)



**Winery:** Bodegas Silvano Garcia

**Region:** Jumilla D.O.

**Grapes:** 100% Monastrell

**Winery:** Winemaker Silvano Garcia, trained as an Enologist at the School of Vine and Wine of Madrid and has received a Master's degree in Viticulture and Enology. He is the youngest winemaker and producer of the "New Jumilla." This family estate was founded in 1925 and is now owned by Silvano Garcia. The winery has Monastrell, Tempranillo, Syrah and Moscatel planted.

"In my case what I consider important is not what happens in the winery but the raw material that reaches it from the vine. It is essential to [have] healthy fruit at its optimal level of maturity and [from] this is difficult to get a bad wine."

"There are two fundamental characteristics of our Bodega. The first of these is the Monastrell varietal. Monastrell is in its native habitat in our environment and grows better in our area than anywhere else in the world. The second is the fact that we have been harvesting and vinifying some of our own vineyards for more than 50 years. This experience along with the monitoring that takes place during the vineyard walks informs us as to the best virtues of the grapes and guides their development and final destination as bottled wine."  
- Silvano Garcia

**Wine:** This wine is made with Monastrell of Pie Franco 60 year old vines from "secano," dry farmed vineyards. Harvested the last week of October/first week of November after becoming overripe on its own vines. When the must has fermented 2% Alc., the fermentation is stopped by the addition of wine alcohol and helped with a touch of cool temperature. Long maceration 35 to 40 days with short pumping over every day. Aged for six months in stainless steel tanks prior to bottling.

## Reviews:

"Deep ruby. Jammy cassis and boysenberry on the nose, with subtle pepper and dried fig qualities. Fleshy dark berry flavors display liqueur-like depth and clinging sweetness and are firm by supple tannins. Finishes with a kick of baking spices. Not as weighty or syrupy as most late-harvest wines and a good call for lighter desserts."

**91 points** *International Wine Cellar* issue 140 Sept/Oct '08

"Dark purple ruby. Dark red cherry and raspberry aromas. Off dry palate with deliciously pure fruit flavors. Velvety on the palate. Finishes quite sweet. Aged for 6 months in stainless steel prior to bottling. Made from 60 year old, dry-farmed vines and harvested the first week of November."

**90 points** *International Wine Review* Monastrell: Great Values from Spain October '09



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