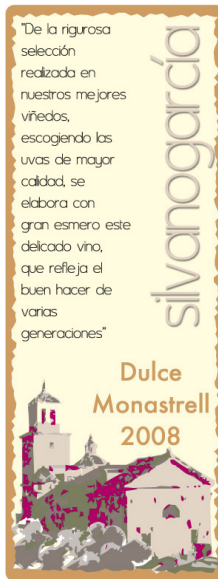


# Silvano Garcia Monastrell 2008 (sweet)



**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:

"Inky purple. Powerful scents of blueberry, mulberry, licorice and baking spices. Broad and fleshy, offering liqueur-like black and blue fruit flavors and a distinctly rich, syrupy character. The finish echoes the blue fruit notes and clings with striking sweetness."

**90 points** *International Wine Cellar* issue 145 July/Aug '09



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