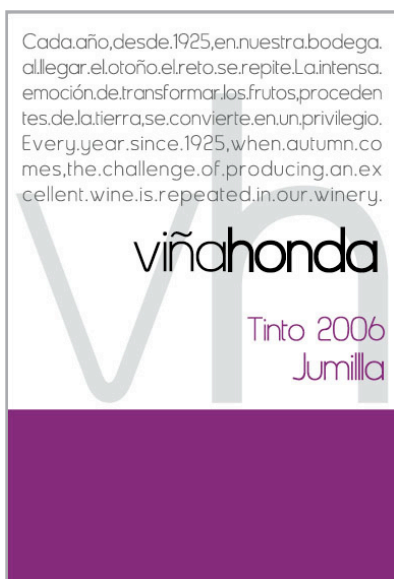


# Vina Honda 2006



**Winery:** Bodegas Silvano Garcia

**Region:** Jumilla D.O.

**Grapes:** 60% Monastrell, 20% Tempranillo, 10% Syrah and 10% Merlot

**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:** The average age of the vines are 35 years old for Monastrell and 20 years for Tempranillo. The grape varieties are fermented separately using traditional methods with a total of between 8-10 days on the skins. Gentle pneumatic press was used to minimize harsh tannins. This wine was not aged in oak barrels.

## Reviews:

"Bright purple. Intensely floral aromas of vibrant cassis and blackberry and bright minerality. Light-bodied and fresh, with crisp, primal dark berry flavors and a fresh jolt of acidity carrying through the finish. Picks up a faintly bitter note with air. I like the balance here."

**88 points** *International Wine Cellar* issue 133 July/Aug '07

**Best Buy 87 points** *Wine Advocate* issue 175 February '08

"This fits squarely into the mold of value wine from Jumilla. It is dark and crusty on the nose, with rich plum and blackberry flavors. The structure is solid but soft, with chocolate and savory flavors carrying the finish. A very healthy and appealing blend of 60% Monastrell with 20% each of Tempranillo and Syrah." **Best Buy**

**87 points** *Wine Enthusiast* October '08



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