

# Vina Honda 2008

Cada año, desde 1925, en nuestra bodega, al llegar el otoño, el reto se repite. La intensa emoción de transformar los frutos, procedentes de la tierra, se convierte en un privilegio. Every year, since 1925, when autumn comes, the challenge of producing an excellent wine is repeated in our winery.

viñahonda

Tinto 2008  
Jumilla

**Winery:** Bodegas Silvano Garcia

**Region:** Jumilla D.O.

**Grapes:** 60% Monastrell, 20% Tempranillo, 10% Syrah, 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:** Grapes come from 25-30 year old vines that yield less than 2 kilos per plant. The grape varieties are fermented separately using traditional methods with a total of 8-10 days on the skins. Gentle pump overs and a pneumatic press were used to minimize harsh tannins. This wine was not aged in oak barrels.

## Reviews:

"Opaque purple. Pungent aromas of black fruits, printer's ink, graphite and black pepper. Extremely primary flavors of cassis and cherry, with a mounting spiciness. Finishes smooth, betraying no tannins and repeating the cherry note."

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

"Silvano Garcia is among the winemakers pushing Jumilla to the front of the line of contenders among emergent Spanish DOs. Leathery and a bit raw in its dark stone and tree-bark accents, this is gutsy and complex, with a savory edge and chewy depth."

***The Chronicle Recommends August 8, 2010***

"A blend of Monastrell, Tempranillo and Syrah that's ripe and raisiny but still fresh enough to earn its stripes. The nose is powerful and intense, with a sweet, baked character, while the palate tastes naturally rich but restrained, with blackberry and jammy finishing notes."

**88 points** *Wine Enthusiast* November 2010



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