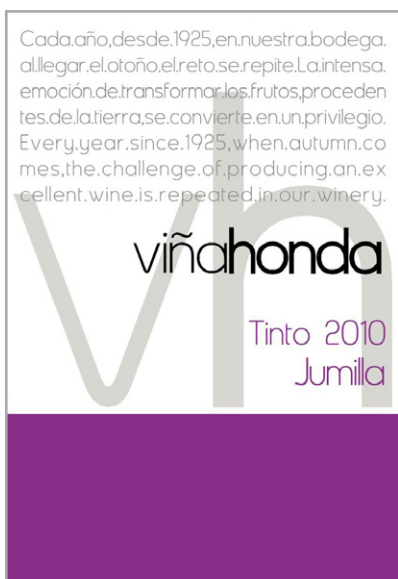


Vina Honda 2010



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: This family estate was founded in 1925 and is now owned by Silvano Garcia, one of the youngest winemakers in Jumilla. 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:

"Deep ruby. Highly perfumed, fruit-driven scents of boysenberry and plum, with a spicy note adding lift. Rich and juicy but energetic, with good straightforward appeal and no rough edges. Finishes with good punch and persistent blue fruit and spice notes. This is delicious right now."

89 points *International Wine Cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

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