

Vina Honda Crianza 2005



Winery: Bodegas Silvano Garcia

Region: Jumilla D.O.

Grapes: 50% Monastrell, 30% Cabernet Sauvignon, and 20% Tempranillo

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: Most of the grapes for this blend were harvested during the second week of October. Yields were lower than for the Monastrell, less than 1.5 Kilos per vine. Each varietal was fermented separately. The grapes were destemmed and lightly crushed prior to a 16 day maceration with fermentation temperatures between 26 and 28° C. Pressing was with pneumatic press. The wine was aged for 8 months in oak barrels, 20% new, 60% second fill and 20% third fill.

Reviews:

"Purple-colored, it exhibits a complex aromatic array of cedar, tobacco, mineral, black cherry, and blueberry. Layered on the palate, it has tons of ripe fruit, plenty of spice notes, excellent balance, and a pure finish. It will continue to blossom over the next 2-3 years and offer prime drinking from 2010 to 2017." **Top 100 Spanish Wine Values 91 points** *Wine Advocate* issue 181 February '09

"The ripe and lushly styled crianza has an effusive nose and appealing flavors. Dark ruby in color with a tangy attack and spicy blackberry, blueberry and smoky oak aromas and flavors with a firmly tannic finish."

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



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 03/2010