

Vina Honda Crianza 2006



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:

"Deep red. Strong cherry-cola and black raspberry aromas are complemented by graphite and peach pit nuances. Sappy, gently sweet dark fruit flavors provide very good palate coverage and repeat the cola note. This very suave wine finishes with good sweetness and sappy persistence."

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

"it displays a compelling nose of incense, violets, cigar box, blueberry, and black cherry. Dense and layered on the palate, it has excellent richness bordering on opulence. Brown spices and bitter-sweet chocolate also make an appearance leading to a lengthy, fruit-filled finish. Enjoy it now and over the next 6 years. It is an outstanding value."

91 points *Wine Advocate* issue 188 April 2010



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