

Vina Honda Crianza 2007



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 12 months in oak barrels, 20% new, 60% second fill and 20% third fill.

Reviews:

"Oak-spicy aromas of blackberry preserves and cherry-vanilla, with an exotic incense quality gaining strength with air. Deep and sappy in the mouth, displaying vanilla-accented dark fruit flavors and notes of mocha and candied licorice. Showing its oak now (50% of it is American) but there's also good concentration to the fruit. I'm optimistic that the fruit will outlast the lumber but suspect that the wood will always play a leading role here."

88(+?) points *International Wine Cellar* issue 152 Sept/Oct 2010

"Toasty cedar, plenty of spice notes, lavender, black currant, and blueberry aromas lead to a wine with excellent depth and some complexity. It may evolve for 1-2 years but can be approached now and over the next 6-8 years. All 3 Silvano Garcia wines are excellent values."

89 points *Wine Advocate* issue 195 June 2011



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