

Vina Honda Monastrell 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

Monastrell 2008

Jumilla

Winery: Bodegas Silvano Garcia

Region: Jumilla D.O.

Grapes: 100% Monastrell

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. Harvest was conducted over the first weeks of October. The monastrell is fermented in a traditional manner in temperature controlled stainless steel tanks and skins macerate for between 9 to 10 days depending on the lot. Gentle pump overs and a pneumatic press were used to minimize harsh tannins. This wine was not aged in oak barrels.

Reviews:

"Fresh, focused scents of redcurrant and raspberry, with a spicy undercurrent adding vivacity. Juicy and tannin-free, offering straightforward red fruit flavors and a late note of cracked pepper. This is ready to drink, showing no rough edges on the sweet finish."

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

"Bodegas Silvano Garcia's unoaked 2008 Vina Honda Monastrell is purple/black in color with an alluring bouquet of underbrush, blueberry, and blackberry compote. Ripe, savory, and easy-going on the palate with a bit of underlying structure, this savory, medium-long offering can be enjoyed over the next 3 years. It is a very good value."

87 points *Wine Advocate* issue 188 April 2010



Selected by Aurelio Cabestrero®

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