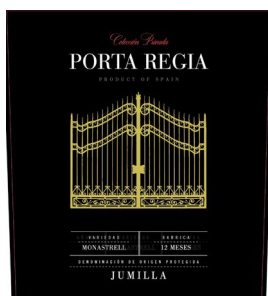


Porta Regia Monastrell 12 meses 2022 (Red Wine)



Bodegas Sierra Norte has over 50 hectares of bush vine Monastrell planted in warm and arid Jumilla Denomination of Origin. Their original planting date to 1958. They reduce grape yields and are engaged increasing biologic diversity and improving soil structure. They firmly believe that these efforts will yield balanced wines which will more clearly express their local environment. The winery converted all of their vineyards to organic growing methods in 2012 but are not currently seeking certification.

“Our wines are the fruit of teamwork, a unique location and a commitment to the indigenous grapes of the Mediterranean.”

Appellation	D.O. Jumilla
Grapes	100% Monastrell, from estate grown bush vines between 30-50 years old
Altitude/Soil	650 meters / limestone, poor in organic matter and low salinity
FarmingMethods	Practicing Organic
Harvest	Hand harvested
Production	Pre-fermentative maceration at 60 F for 4 days and then fermented in stainless steel vats for 10 days at 74F
Aging	Aged for 12 months in 60% American and 40% French barrels, all second fill
UPC/SCC/PackSize	8 58973 00246 6 / N/A / 12

Reviews:

“Monastrell from Jumilla is a beautiful thing and so is this bottling. Savory, spiced boysenberry and black-pepper aromas rub up against blueberries on the nose. Concentrated black fruit coats the palate with firm tannins that will show best from 2028 onwards even as you can decant and drink now.”

91 points Wine Enthusiast; Best Buy-R.S; August-September 2025.

“The 12 Mesas bottling from Porta Regia comes from some of the oldest vines the winery owns, as these bush vines are fully fifty years of age. The vineyard is farmed organically, is planted on limestone and the wine spends a year aging in barrel, again with the casks “one wine” barrels. The percentage of cooperage is sixty percent American and forty percent French oak for this cuvée. The wine delivers a deep and complex aromatic constellation of cassis, dark berries, coffee bean, gentle meatiness, a fine base of chalky soil, a pretty array of spices, just a touch of raisin and a well done framing of oak. On the palate the wine is deep, full-bodied and a touch more oaky in personality than the 5 Mesas bottling, with a good core of fruit, fine soil signature, buried, firm tannins and a long, complex and well balanced finish. This has some wood tannins still in need of integration, so give it a bit longer in the cellar before broaching bottles. 2032-2050.”

90+ points View from the Cellar; John Gilman - Issue #117 May-June 2025.

