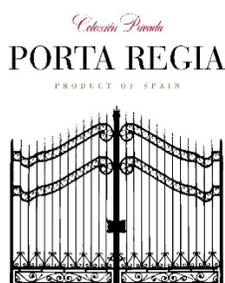


# Porta Regia Monastrell Old Vines 2018 (Red Wine)



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 in 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 fruit of teamwork, a unique location and a commitment to the indigenous grapes of the Mediterranean."*

<b>Appellation</b>	D.O. Jumilla
<b>Grapes</b>	100% Monastrell; vines average 25 years-old
<b>Altitude / Soil</b>	600 meters / limestone, poor in organic matter and low salinity
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested
<b>Production</b>	Pre-fermentative maceration for 4 days, followed by fermentation with skins for 6 days
<b>Aging</b>	Aged for a brief period in stainless steel tanks prior to bottling
<b>UPC / SCC / Pack</b>	858973002442 / 28436017632075 / 12

## Reviews:

“Opaque ruby. Dark berry and licorice aromas show good clarity and pick up a peppery quality with air. Supple and broad in the mouth, offering plush blueberry and cherry flavors and a hint of spiciness. Closes subtly sweet and pliant, with smooth tannins adding gentle grip. All stainless steel. 2021-2024”

**89 points Vinous;** Josh Reynolds – March 2021

“The Colección Privada bottling of Porta Regia from Bodegas Sierra Norte is produced from fifty year-old Monastrell bush vines, which are farmed organically. The wine is aged exclusively in “two wine” barrels for one year prior to bottling, with sixty percent of the casks of French origin and forty percent made from American oak. The 2017 version is 14.5 percent octane and offers up a deep and complex bouquet of black cherries, cassis, roasted meats, bonfire, menthol, a fine base of soil and a bit of cedary wood. On the palate the wine is fullbodied, focused and shows off fine mid-palate depth, with ripe tannins, good grip and length and just a bit of heat poking out on the complex and robust finish. Good juice and a fine value. 2023- 2040+.”

**90 points View from the Cellar;** Issue #85 - January/February 2020

