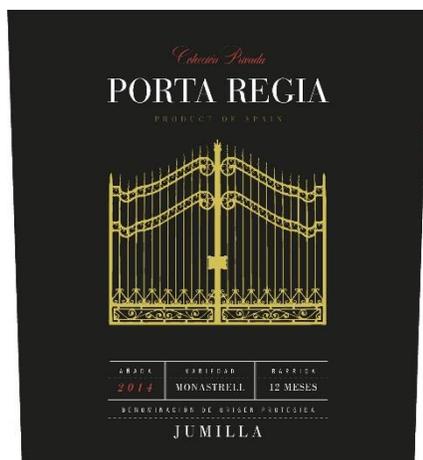


Porta Regia Monastrell 12 Meses 2014 (red wine)



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."

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
Farming Methods	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 74 F
Aging	Aged for 12 months in 60% American and 40% French barrels, all second fill
UPC / SCC / Pack	8 58973 00246 6 // 12

Reviews:

“The wine is excellent on both the nose and palate, with the bouquet offering up a black fruity constellation of black cherries, garrigue, a touch of cigar smoke, lovely soil tones, wild fennel, a bit of lamb (cooked on vine cuttings in the Spanish tradition) and a discreet framing of spicy oak. On the palate the wine is deep, full-bodied, focused and complex, with a fine core of fruit, ripe, moderate tannins and excellent focus and grip on the long and still fairly youthful finish. This is eminently drinkable today, but it is still a puppy and will be even better with a few more years of bottle age. Like all of the wines from Porta Regia, this is an absolute steal! Very impressive juice.”

92 points *View from the Cellar*; January/February 2017

“Bright violet. A sexy, highly perfumed bouquet evokes ripe black and blue fruits, incense and vanilla. Sweet and expansive on the palate, offering juicy black currant, blueberry and cherry-vanilla flavors enlivened by a jolt of smoky minerality. Rich yet lively and precise, finishing with powerful thrust, resonating spiciness, and smooth, slow-building tannins.” **91 points** *Vinous Media*; Spain’s New Releases, Part 2 – May 16, 2017

