

Cueva del Chamán Roble Monastrell Organic



Bodegas
Santa Cruz
de Alpera



APPELLATION OF ORIGIN (D.O.)

Almansa.

SUB-AREA

Surroundings vineyards of "Los Pandos"

GRAPE VARIETY

Monastrell (100%).

COLOR

Clean and bright with incredibly intense cherry red.

BOUQUET

On the nose, we have preserved the fruit from the Monastrell varietal, with subtle confit fruit flavours, blended with smokey hints and torrefactor tones from the gently toasted french oak barrels.

TASTE

Well balanced and fresh on the palate. Lively, full bodied with great acidity and noble tannins from ripe fruit.

MATCHING

Ideal with deeply flavours stews, rich meats, pasta with mushrooms, dried meats such as Spanish ham and cured cheese.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend to serve this wine within 5 years of the harvest at an ideal temperatura of 15°C.

VINEYARDS

The vines selected for the making of this wine are carefully selected by our winemaking team, who consider age, yields, vigor of the vine in addition to the quality of the grapes to ensure maximum quality.

The harvest takes place at night to preserve all the qualities of the grape.

PRODUCTION

Wine made from 100% Monastrell. Traditional vinification practices are followed with crushing, fermentation in rotative horizontal tanks. The fermentation temperature was around 26°C with maceration time of 8 days.

AGING

Following malolactic fermentation, the wine was aged in 300litre French oak barrels for a min of 6 months. The barrels are a blend of new to 4 years old with new barrels accounting for at least 15%.

After a barrel ageing the wine is lightly clarified and cold stabilised. Just before bottling the wine has undergone a amicrobic filtration to conserve all its characteristics over time.