

El Sequé 2017 - *Village Wines*

Powerful balsamic notes, mature fruit, unctuous: a fleshy wine that satisfies the identity of the Monastrell variety from the old vineyards of El Sequé. Produced from 100 % estate-grown fruit, this wine has a clear Mediterranean influence, with warm and calm nuances of black fruit and soft aromas and tastes of balsamic and aromatic plants. This is a wine with an authentic Mediterranean character.



VINEYARDS	Placed in Alicante at 600 m high in Sandy quaternary soils with a clay subsoil
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
HARVEST	Manual picking of the grapes in 10 kg. boxes. Sorting of bunches and berries. Average yield of 2.500 - 3.000 kg/hectare.
GRAPE VARIETY	100 % Monastrell
GROWING SEASON 2017	2017 harvest is marked by a low and irregular fertility that resulted in just a few bunches per vine. In September there were heavy storms, some of them with hail, which beat some of our vineyards and therefore make the harvest diminish. A strict selection of bunches and berries ensured the quality of the vintage.
VINIFICATION	Vinification in open top vats with cold maceration during 48 hours and fermentation during 12-14 days with two "pisages" a day and a small pumping over
AGEING	Ageing for 12 months in French oak barrel of 500 litres
BOTTLING	June 2019
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 5,15 gr./lt. pH: 3,61
OPTIMUM TIME OF CONSUMPTION	Now or in the next ten years