



“San Isidro” Valera Monastrell

(vah-LAY-rah moh-nah-STREHL)

In the Rhone Valley, French vintners have long made stylish wine from Mourvèdre. Less polished, but perhaps more striking, is this Mourvèdre (known in Spain as Monastrell) from the backwaters of Spain, in the arid climes of Bullas. With aromas of plum preserves, Partaga ash, soy, and sage blossom, this is a powerfully authentic wine that wears its *caballero* saddle-leather personality with panache.



LOCATION

Murcia, España.
(D.O. Bullas)
10 hectares. 675 meters.



SOIL

Chalk and clay.



ESTATE

San Isidro.
(sahn ee-SEE-droh)



VINE

Traditional bush pruning. 60 years-old.
1,600 vines per hectare.
1.5 - 2 bottles per plant average yield.



WINEMAKER

Juan Garcia Valera.
(hwan gahr-SEE-ah
vah-LAY-rah)



VINIFICATION

1 day maceration in stainless steel.



VARIETALS

100% Monastrell.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

No bottle aging.



ACIDITY

4.6 grams per liter.



VINTAGE PRODUCTION

5,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Perfect with small, pungent olives,
Manchego cheese, and grilled pork.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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