



Brand	Estancia del Silencio <i>Monastrell Organic</i>
Vintage	2018
Capacity	3 liters
Type	Unoaked
Class	Red wine
Origin appellation	Jumilla, Denominación de Origen Protegida
Serving temperature	16 °C - 18 °C

Technical evaluation	
Alcohol	14% by vol.
Total Acidity	5 g/L
Total Sugars	3,3 g/L
ph	3,7
SO ₂ total	65 mg/L
Varieties	Monastrell 100%

Vineyard	Non-irrigated, bush vines, spur-pruned, hand harvested, limestone soils. The age of the vines vary from 10 to 35 years old. This wine is made by a combination of different plots located in different altitudes (380 - 760 m.a.s.l.). All vines are certified organic.
Vinification	Fermented in stainless steel vats, temperature controlled at 25 °C, wild yeasts, unoaked, fining, depth filtration, cold stabilisation, surface filtration, sterile filtered (0,65-Qm).
Tasting notes:	Medium intensity, ruby color. Medium intensity of delicate fresh red fruit aromas (Raspberry, red cherries, plums, etc...). On the palate, fresh, medium-bodied, great red fruit flavours intensity, good concentration with a finesse finish.
Best served with	Versatile wine, match really well with tapas, paella, white meat, grill fish (salmon), salads, pasta, sushi etc...