



ALMA DE CASA



— MONASTRELL 2013 —

ALMA DE CASA | This new project is part of Long Wines' New Discoveries Wines - hidden gems from small garage and family-run wineries, as well as curated cuvees from more established wineries in lesser-known regions. Alma de Casa is made at a family-owned estate where traditions have been passed along through the generations, combined with modern, state-of-the-art facilities.

YECLA | Vineyards are set around the town of Yecla in Southeast Spain, between 400m and 800m above sea level, in a rugged hilly "spaghetti western" landscape where the influences of the Spanish Meseta meet the Mediterranean plain. Sun-drenched days and low rainfall contrast with cool nights, providing excellent grape growing conditions.

MONASTRELL 2013 |

BLEND | 70% Monastrell, 20% Cabernet Sauvignon & 10% Syrah

VINEYARDS | Sourced from two distinct areas - the high elevation Campo Arriba region in the north with limestone dominant, poor soils and Campo Abajo to the south with richer, clay based soils.

WINEMAKING | Grapes are hand-selected, then pressed and macerated at 24°C. When desired alcohol level is reached fermentation is halted and maceration continues for an additional 20 days. The wine is then moved from steel tanks to barrel where it spends 3 months in American and French oak.

ALCOHOL | 14.5%

TASTING NOTES | Deep cherry red color with intense aromas of ripe fruit, typical of the Monastrell grape. Perfectly well-balanced and smooth, fruity and with a long finish.

BAR CODE | 8437006931458

