



PRODUCER PROFILE

Estate owned by: Enrique Mendoza
Winemaker: Jose Mendoza
Total acreage under vine: 200
Estate founded: 1989
Winery production: 250,000 Bottles
Region: DO Alicante
Country: Spain

Las Quebradas 2014

WINE DESCRIPTION

When the ground was "broken" (or "quebrada" in Spanish) at the Las Quebradas vineyard, this 100% Monastrell was born. Fermented in open-top wooden tanks and aged in 500 L Allier oak barrels for 18 months followed by two years of refinement in the bottle.

TASTING NOTES

Las Quebradas is a remarkable expression of Monastrell. Full-bodied with an explosion of dark fruits, black pepper, and thyme that unfold into a long, impressive finish.

FOOD PAIRING

Pairs well with rich fare such as beef shortribs, marinated pork shoulder, or a vegetable stirfry tossed with soy sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	Las Quebradas
Vineyard size:	24 acres
Soil composition:	Stony
Elevation:	1,968 feet
Vines/acre:	2,750
Yield/acre:	440.0 tons
Exposure:	Northern / Southern
Year vineyard planted:	1940
Harvest time:	October
First vintage of this wine:	2010
Bottles produced of this wine:	3,000

WINEMAKING & AGING

Varietal composition:	100% Monastrell
Fermentation container:	Open Barrels
Length of alcoholic fermentation:	7 days
Fermentation temperature:	82 °F
Maceration technique:	Manual battonage
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	500 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	15 months
Length of bottle aging:	2 years

