# Bodega Vina Enebro, Monastrell Joven (2018)

Producer Bodega Vina Enebro
Distributor Zev Rovine Selections
Category Wine - Still - Red
Grape variety Monastrell

Region Murcia, Spain

Features Organic, Biodynamic, No sulfites added,

Vegan

Vintage 2018

# Vides propies en el Valle del rio Culpay, Cahegin - Marcia Españo. L'Ambado a 300 m de attitud, suelles franco - arcificaes con alto contenido en caliza. Clima continental con usu Aprete influencia mediornal con la propia finza para la continental con usu Aprete influencia mediornal con la propia finza para la continenta con la propia finza para la continenta con la propia finza para la continenta del continenta con la propia finza para la continenta del continenta con la continenta del continenta con la continenta continenta con la continenta con la continenta continenta con la continenta con la continenta con la continenta continenta con la continenta continenta con la continenta con

### **Sizes**

750 mL × 12 - SLV301-18

### Distributor's notes

\*\*Note that Sevenfifty incorrectly has this listed as Monastrell - it is not\*\*

A blend of 50% Forcallat & 50% Macabeo, grown organically over a mixture of sandy and clay soil, very rocky, low in organic matter with a high level of limestone. Hand harvested and fermented with its own native yeasts. Unlike many producers in Bullas, Juan Pascal never irrigates or buys grapes from other conventional farmers, everything is produced on his own farm. Aged in stainless steel with the lees and bottled without the addition of additives, such as sulphites, clarifiers, selected yeasts, etc. Around 1,200 bottles produced. Very limited.

## About the product

Bold and juicy, this organic Monastrell sees no oak and is meant for fresh consumption. It's abundance of blackberry notes are accentuated nicely by some floral and vineous touches.

On 35 hectares in south-eastern Spain, amongst the scenic backdrops that played host to many old spaghetti westerns, Juan Pascual Lopez and his family organically farm the gamut of Mediterranean crops: almonds, olives and fruits. Keeping utmost focus, their 4.5 ha of vines are dedicated to just one grape, Monastrell. Known more often as Mourvedre, the grape is perfectly suited to the hotter climate of southern Spain, and their treatment of the grape yields just 10,000 bottles, none of which see added sulfur. The name of the label (Enebro) translates to juniper, honoring the 300 year old juniper trees on the property.