



#### ANALYTICAL DATA

Alcohol Vol: 13%

pH: 3.02

Residual sugar: 2.4g/L

Total Acidity: 7.5g/L - Tartaric Acid.

# Clos de Lôm – Monastrell 2018 – 75 cl. Monastrell 100%

D.O. VALENCIA

## VINEYARDS AND TERROIR

*Location:* Fontanars dels Alforins –Valencia, Spain-

*Altitude:* 640 metres.

*Climate:* Continental climate with Mediterranean influences

*Type of soils:* Clay and limestone

*Age of the vineyards:* 45 years Old

*Growing System:* Non-irrigated globet vines

## VINE-GROWING

The grapes for this wine are sourced from old vineyards grown according to traditional growing criteria in a balanced, caring and sustainable way. The vineyards' soils, poor in organic substances, carry great importance; hence enables full terroir expression.

## WINE-MAKING

Each variety is hand-harvested separately by hand. After rigorous ripeness testing, by the technical team of the winery, which determines the optimal phenolic maturity of the grapes and start the harvest. In this vintage, Monastrell was harvested during the second week of October.

The harvest is received in the winery and processed quickly with the latest technology. We destemmed, crushed and macerated in a continuous homogenizer and separate the must with a Decanter system, we do not use presses.

We then cool the must to 10-12° C to prevent the beginning of fermentation. Later we ferment, with our own selection of yeasts, only the clean part of the must at 16° temperature during more than three weeks in slow fermentation, to extract maximum aromatic power and richness of nuances in the mouth.

After this last fermentation we put the wine lees together in suspension for more than 4 months to get more complexity and volume of tastes.

## TASTING NOTES

Our amazing rosé shows a pale pink colour with pink goldish hints. The intense smell is complex with aromatic explosion of ripe fruit such as: pineapple, grapefruit, banana and red apple, with a well integrated diary background.

It's flavour is wide, highly fruity, fresh and with a lively acidity, leaving an intense and long refreshing taste in mouth.

## SERVICE RECOMMENDATION

## SERVED AT 6-8°C

Clos de Lôm Monastrell is ideal to pair with all kind of rices, salads, pasta dishes and white meat. It's perfect to enjoy in any occasion like in an aperitif or pairing it with varied tapas.



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