



# San Isidro Monastrell

(moh-nah-STREHL)

In the Rhone Valley, French vintners have long made stylish wine from Mourvèdre. Less polished, but perhaps more striking, is this Monastrell (known in other parts of the world as Mourvèdre) from the backwaters of España, in the arid climes of Bullas. With aromas of plum preserves, Partagás cigar ash, soy, and sage blossom, this is a powerfully authentic wine that wears its *caballero* saddle-leather personality with panache.

 LOCATION	Murcia, España. <i>(Bullas)</i> 10 hectares. 675 meters.	 SOIL	Chalk and clay.	
 ESTATE	San Isidro. <i>(sahn ee-SEE-droh)</i>	 VINE	Traditional bush pruning. 1,600 vines per hectare. 1.5 - 2 bottles per plant average yield.	
 WINEMAKER	Juan Garcia Valera. <i>(hwan gahr-SEE-ah vah-LAY-rah)</i>	 VINIFICATION	10 day maceration in temperature controlled stainless steel.	
 VARIETALS	100% Monastrell.	 BARREL	No barrel aging.	
 RESIDUAL SUGAR	1.5 grams per liter.	 MATURATION	24 months in the bottle.	
 ACIDITY	4.6 grams per liter.	 VINTAGE PRODUCTION	5,000 cases.	
 ALCOHOL	13.0% by volume.	 FOOD PAIRING	A fantastic match for Manchego cheese, Marcona Almonds, and olives. This is a wine to bring to a picnic or party.	

