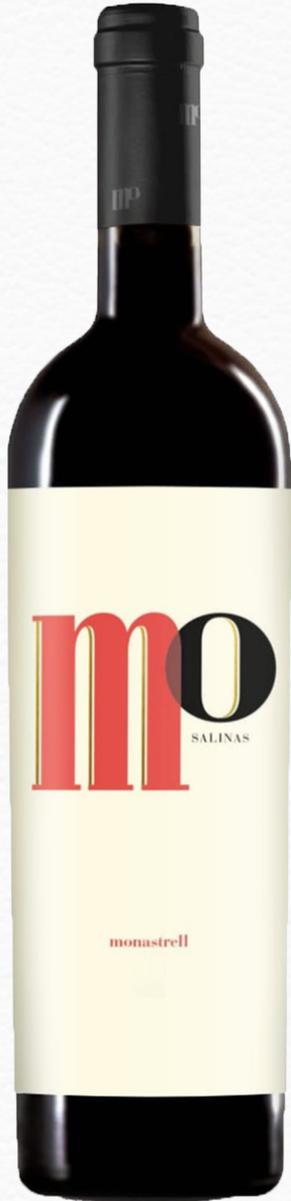


Bodegas Sierra Salinas

Mo Monastrell



Viticulture: Sierra Salinas' vineyards are currently in the process of being converted to certified organic viticulture, with the goal of respecting the environment and taking advantage of the potential of dry farmed viticulture.

Winemaking: Traditional winemaking - the grapes are sorted rigorously and are destemmed at the bodega. The grapes macerate and ferment in open top stainless steel vats with gentle punch downs and the free run wine is transferred by gravity to a lower stainless steel tank for ageing. The fermenting grapes are transferred by gravity to the press and then again by gravity to stainless steel tank.

Ageing: Six to eight months in stainless steel tanks to preserve freshness and soften tannins.

Grape varieties : 100% Monastrell

Vineyard age : Vineyards planted between 20 and 50 years ago with an average age of 35 years.

Soil : Rocky, chalky soils that are very shallow - between one foot and three and a half feet deep. Very loose soils with good drainage situated right over a limestone mother rock.

Press Notes

James Suckling

2021

91 points



Organic

