

VINS DEL
COMTAT

BODEGA DE LA MONTAÑA
ALICANTINA



EL SALZE monastrell

"El Salze Monastrell" is a local wine, 100% made with Monastrell grapes from El Salze, in the municipality of Beneixama (Montaña Alicantina).

It is a set of extraordinary plots, with plants from 40 to 60 years old and a very low production per stock. The vines are planted traditionally, in a glass, and with abundant faults motivated by weak vigor. High altitude (630 meters) and Mediterranean mountain climate.

Our respect for the identity of the Monastrell mountain has led us to winemaking with a very mild maceration, made of stainless steel, then aging in French oak barrels of 500 liters and a slight light roasting. We develop under the principle of minimal intervention.

"Cherry color, very lively and lively, with a medium layer. Its aromas, very intense, are reminiscent of plums, white pepper and floral notes. The palate is fresh, deep and very balanced. Good balance between fruit and wood and great persistence."



VARIETIES: Monastrell 100%

ORIGIN: Small farms in the area of El Salze (Beneixama, Montaña Alicantina) at 630 meters above sea level.

AGING: 12 months in barrels of 500 liters of new oak.

