

BODEGA DE LA MONTAÑA ALICANTINA

Mediterranean wine, verye asy to drink!





In the wine region of Alicante in southeastern Spain, the majestic limestone mountains rise by the sea. For over 2500 years, vineyards have found them ideal microclimate, surrounded by pines, oaks, olive trees ... And caressed by the gentle breezes of the Mediterranean. Santa Barbara of Alicante, is a red wine made with Monastrell (75%) and Cabernet Sauvignon (25%). Was aged for 4 months in American and French oak

"Santa Barbara is a mature red, with persistent aromas of berries (blueberries, blackberries ...) and good acidity that adds freshness. The palate is soft, with great fruit intensity, light toasted flavors (vanilla, coconut) and a long finish and warm. It is a wine with great balance and harmony."



ORIGIN: Small vineyard farms in the

Alicante Mountains.

VARIETIES: Monastrell (75%) y Cabernet Sauvignon (25%)

ALC. VOL: 13.5°°

AGEING: Matured in French and American oak for 4 months. Minimum 6-month aging

in bottle.

HEIGHT AND ORIENTATION: 650 m

East - West

KIND OF SOIL: Calcareous, poor in organic

sediment.

Average age of vineyard: Over 30

years old

PLANTING DENSITY: 1.600 vines/ha
HARVEST: 2500-3000 kg/ha. Manual
harvest and strict selection at winery.

HARVEST DATE: Beggining of October.

