



## ALCEÑO DULCE

**PRODUCT:** dessert wine (late harvest, old vineyards).  
**GRAPE VARIETY:** 100% Monastrell  
**VINTAGE:** 2004

**CHARACTERISTICS OF VINEYARDS:** Selected from our oldest vineyards of Monastrell grapes growing on calcareous soil under the sunny climate of the Region of Murcia (South East of Spain), located between 600 and 800 meters above sea level.

**PROCESSING METHOD:** Cryo-maceration at 5° C during 4 days; natural alcohol addition and maceration during four more days.

**ALCOHOL 20°C:** 15.94% Vol.  
**TOTAL ACIDITY:** 3.8 gr/lt.  
**REDUCING SUGAR:** 253.0 gr/l.  
**TOTAL SO<sub>2</sub>:** 23 mg./l.

**TASTING NOTES:** At sight it presents a very high layer of intense purple colour with a violet edge. On the nose, it is redolent of raisins, dried figs and crystallized fruits. On the palate is very wide where the sensation of tannins and acidity and sugar gathered together in perfect balance, offering a long taste on the palate with a pleasant and persistent finish.

**A PERFECT PARTNER FOR:** any delicate *foie*, blue cheese, dark chocolate and sweet courses.

**PACKAGING:** (a) 6 x 0.375 l. bottles per carton. (b) 1 bottle in canister packaging (limited production).

### REMARKS:

- 91 points by Robert Parker on WINE ADVOCATE magazine (USA, 2007)
- Gold Medal, "VII Cofradía del Reino de la Monastrell" wine contest (Jumilla, 2007)
- Gold Medal, "XIII Certamen de Calidad Vinos de Jumilla" contest (Jumilla, 2007)
- Great Gold Medal, "VI Cofradía del Reino de la Monastrell" wine contest (Jumilla, 2006)
- Gold Medal, "XII Certamen de Calidad Vinos de Jumilla" contest (Jumilla, 2006)
- Silver Bacchus "VII International contest Bacchus" (Madrid, 2006)
- Among "Best 300 Spanish wines". *Vino y Gastronomía* specialized guide (2006-2007)
- Included in the special issue "THE BEST SPANISH WINES 2006", (*Restauradores* magazine)

