

Silvano Garcia Monastrell 2008 (sweet)



Winery: Bodegas Silvano Garcia

Region: Jumilla D.O.

Grapes: 100% Monastrell

Winery: Jumilla is in the Southeast of Spain between Valencia and Murcia. This warm region is known for making wonderfully rich and fleshy textured red wines. This family estate was founded in 1925 and is now owned by Silvano Garcia, who at age 30, is the youngest winemaker in Jumilla. The winery has Monastrell, Tempranillo, Syrah and Moscatel planted.

Wine: This wine is made with Monastrell of Pie Franco 60 year old vines from “secano,” dry farmed vineyards. Harvested the last week of October/first week of November after becoming overripe on its own vines. When the must has fermented 2% Alc., the fermentation is stopped by the addition of wine alcohol and

helped with a touch of cool temperature. Long maceration 35 to 40 days with short pumping over every day. Aged for six months in stainless steel tanks prior to bottling.

Reviews:

“Inky purple. Powerful scents of blueberry, mulberry, licorice and baking spices. Broad and fleshy, offering liqueur-like black and blue fruit flavors and a distinctly rich, syrupy character. The finish echoes the blue fruit notes and clings with striking sweetness.”

90 points *International Wine Cellar* issue 145 July/Aug '09



Selected by Aurelio Cabestrero®

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