



ALLEGANZA



GRAN ALLEGANZA

Monastrell

2016 / D.O. ALICANTE / SPAIN

Appellation: D.O. Alicante
 Grape Variety: Monastrell
 Age of Vines: 40 years old
 Vineyards: Alicante
 Yield: 15 hl/ha
 Ageing: 6 months
 Oak Profile: 100% French Oak Barrels of 225 L
 Bottling Date: May 2017



WINEMAKING

Late manual harvest in the beginning of November. Gently crush and destemming. Temperature controlled fermentation in stainless steel tanks at 24-26°C and maceration on the skins for 12-15 days. 100% malolactic fermentation in stainless steel tanks. Aged for 6 months in French oak barrels of 225 L.

TASTING NOTES

Deep dark ruby red colour with violet blue rim. The aromas are mature blackberries, ripe juicy dark cherries gentle notes of wild herbs balanced off with a dark chocolate. On the palate the wine is rich and juicy with good concentration between mature fruits and rich dark chocolate with a natural sweetness and gentle tannins that lay smooth over the palate.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
14,5%	16,8 GR./L	5,78 GR./L	0,49 GR./L	3,70



HAMMEKEN
CELLARS