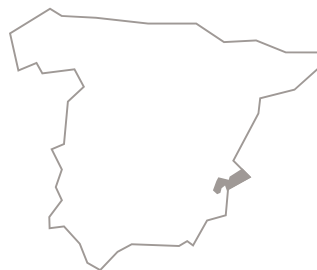


# ALLEGRANZA

## GRAN MONASTRELL 2016

D.O. ALICANTE - SPAIN



An elegant and sophisticated collection with a feminine appeal. A vibrant reinterpretation of two Spanish classical grape varieties.

### VINEYARDS

**Age of Vines**  
40 years old vines

**Yield**  
15 hl/ha.

**Altitude**  
400 - 700 m.

**Climate**  
Semi continental, being somewhat influenced by the humid Mediterranean and by the hot arid hub us Spain

**Vineyards**  
Alicante

### WINEMAKING

**Blend**  
100% Monastrell

**Harvest**  
Late manual harvest in the beginning of November

**Vinification**  
Cold Maceration:  
5°C/48h.  
Fermentation:  
24-26°C/12-15 days.

**Ageing**  
6 months in 100% French Oak  
Barrels of 225L



HAMMEKEN  
CELLARS



**Deep dark ruby red**  
**Violet blue rim**



**Mature blackberries**  
**Ripe juicy dark cherries**  
**Wild herbs & dark chocolate**



**Rich and juicy**  
**Mature fruits and rich dark chocolate**  
**Natural sweetness**  
**Gentle tannins**

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.



**90 PTS** Guía Peñín

**Alc.:** 14,5% | **T. Acidity:** 5,78 gr./l. | **pH:** 3,7 | **R. Sugar:** 10,9 gr./l. | **V. Acidity:** 0,49 gr./l.