

## **FICHA TECNICA CARMINE CRIANZA 2009**

### **DATOS BODEGA:**

NAME:	Carmine 2009
COMPANY:	Carmine
REGION:	D.O. JUMILLA
CLASS OF BARREL:	90% New French Oak of 300l, 10% Caucasian Oak
VARIETAL:	MONASTRELL 100%
AGES OF VINES:	40 YEARS APROX.
COUNTRY:	SPAIN
HARVEST:	2009
PRODUCTION:	130.000 BOTTLES

### **DATOS TECNICOS:**

Grado alcohólico:	14 % vol.
Acidez Total Tartárica:	5.18g/l.
Acidez volátil acética:	0.55g/l.
Anhídrido sulfuroso total:	52 mg./l.
Sulfuroso libre	27mg/l
Azúcares reductores:	1,9 g./l.
Extracto seco total:	28 g/l.
Acido cítrico:	35 mg/l.
Metanol:	125 mg/l.
Densidad Relativa:	0.992
Intensidad Colorante:	10,90
Antocianos:	360
I.P.T.	72

### **TASTING NOTES:**

**Wine made primarily with the variety Monastrell ). Selection manual to BUNCH BY BUNCH. Destemming grape but not crushed, long and intense maceration, looking for concentration and fruity. Malolactic fermentation in barrel. Barrels of 300 liter. 12 months in oak barrels and 6 months in bottle. LOOK: Cherry garnet. Elegant and Fine in nose, complex: aromatic herbs, ripe fruit, licorice, smoky. Excellent balance.**

**The palate is fresh, fluid, tasty, fruity, balsamic, fine tannins, elegant features, with fruity aromas well combined with excellent floral and final oak notes. Lactic nuances. Long persistence.**

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## The Wine Advocate Tasting History



### 2009 Murtia Carmine Monastrell

A Mourvedre Dry Red Table wine from Jumilla, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
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Wine Advocate #195 Jun 2011	Jay Miller	90+	Drink: 2011 - 2019	\$34 (34)
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The 2009 Carmine Monastrell (100%) spent 6 months in new oak. A glass-coating opaque purple color, it sports a nose of smoke, mocha, brier, underbrush, blueberry, and blackberry. Sweetly-fruited, ripe, and well-balanced, this lengthy effort will offer optimum drinking through 2019.

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**About Maturity and Drink Dates:** Most reviews in The Wine Advocate include a period during which the wine should ideally be consumed. We express it as a range of years (Drink Dates) and we use that range to calculate a 'Maturity' for the wine as of the current date. Maturity values are: Young - the early drink date is in the future; Early - first third of the drink date range; Mature - middle third of the range; Late - last third of the range; Old - the late drink date is in the past.

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