



LA CASICA DEL ABUELO

70% Monastrell
20% Syrah
10% Cabernet Sauvignon

Constructed in 1932, 'La Casica del Abuelo' (Grandad's Shed) is what we used to call the small farm house on our *Puerto de la Harina* estate. We wanted to pay tribute to this wonderful story. This wine has been elaborated with 80+ year-old Monastrell vines.

VINIFICATION: Manual harvested in individual small plastic crates to protect the grapes is followed by a strict selection process at the bodega. Cool maceration prior to the fermentation. 17 days skin and seed contact, precedes a further 4 months ageing in new French and American oak barrels.

TASTING NOTES: Deep cherry colour, with purple tones. Red and black fruit aromas like plums and prunes, with hints of balsamic and aromatic herbs. With a silky and pleasant entry in the mouth, it has sweet and ripe tannins and well balanced acidity. A deliciously Mediterranean blend.

