

TRIGA

Monastrell & Cabernet Sauvignon

D.O. Alicante

Vineyard: Five proprietary ungrafted vineyards planted in the Sierra de Salinas, Sierra de la Umbria, and the Sierra de la Sima. The four ungrafted Monastrell vineyards are the oldest the winery owns, planted between 1925 and 1935. Two of them are planted on the Sierra de Salinas and two on the Sierra de la Umbria. The Cabernet Sauvignon vineyard, planted in 1981, is planted on the Sierra de la Sima.

Year(s) Planted: Between 1925 and 1981.

Grape Varietal: 85% ungrafted Monastrell, 15% Cabernet Sauvignon.

Viticulture: Traditional dry farmed viticulture. Organic goblet trained ungrafted Monastrell vines. The Cabernet Sauvignon is planted on trellis. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

Yields: Average 0.4 tons per acre (1T/Ha.)

Vineyard Area: 38 acres (15.5Ha.)

Total Area in D.O.: 25,000 acres (9,986Ha.)

Altitude: 2100-2450ft. (650-750m)

Soils: The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

Climate: Continental, with some Mediterranean influence. A very unique microclimate that is the result of the convergence of the three previously mentioned mountain ranges, combined with the high altitudes, that are unique to this sub-region of Alicante.

Harvest: Beginning of October.

Winemaking: The grapes are sorted meticulously at the winery. All of the vineyards are vinified in separate lots in order to take advantage of the unique characteristics of each site. Maceration and fermentation takes place in 3T-5T open stainless steel fermenters. The wine is pressed sweet in a vertical basket press very slowly over the course of twelve hours. It is transferred to the finest new French oak Burgundy and Bordeaux barrels to finish the primary fermentation and malolactic.

Ageing: 22 months in new French oak Burgundy and Bordeaux barrels.

Bottling: Unfined and unfiltered.

Production: 1500 cases.

LAST AWARDS:

- Jeb Dunnuck: 95 puntos Triga 2014.

- Guía Peñín 2017: 95 puntos Triga Magnum 2013.

