



ALICANTE BOUCHET

BY TARIMA

D.O. Alicante
Monastrell & Alicante Bouschet
Estate Bottled. Unfiltered.

LOCATION: Pinoso, Alicante.

VINEYARD: Multiple proprietary ungrafted vineyards planted in the unique terroir of the subregion located between the Sierra de Salinas, Sierra de Umbria, and the Sierra de la Sima.

YEAR(S) PLANTED: Between 1935 and 1970 for Monastrell. 1980 - 1985 for Alicante Bouchet.

VITICULTURE: Traditional dry farmed viticulture. **The vines are planted in the vaso system, an all-natural, with no irrigation.**

We have to prune Alicante Bouchet vines aggressively to reduce yields and concentrate flavors.

YIELDS: 1.5 kg per plant.

ALTITUDE: 650 - 750 m.

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: The monastrell grapes are harvest at the beginning of October. The Alicante Bouchet grapes are harvest middle - end of September.

WINEMAKING: The grapes are sorted meticulously at the winery, and fermented in stainless steel open top fermenters by indigenous yeast. The wine is transferred to primarily new French oak Bordelaise and Burgundy barrels. **Each parcel is harvest, fermented and aged separately.**

AGEING: 18 months in primarily new French oak Bordelaise and Burgundy barrels.

