

# Las Hermanas (Joven)

**Varietals: 70% Monastrell, 30% Syrah**

**Vintage: 2009**

**Winemaker: Luís Sánchez Sánchez**

**D.O.: Jumilla**

**Winery/Vineyard: Luzon/Finca Castillo de Luzon**

## Tasting Notes

Color: Red/purple with an intense violet rim

Nose: Clean, fragrant, fruity, intense aromas of red and black fruits

Palate: Big, smooth and warming. Fruity with well balanced acidity and mature tannins

Finish: Fruit driven, well-balanced and long

## Viticulture/Vinification

The grapes were harvested in late September. Each varietal is fermented separately, macerating on the skins for 15 - 20 days at 30 celsius. The wines are blended after fermentation and given 4 months of lees contact prior to bottling. There was no barrel ageing.

## Technical Data

Alcohol: 14%

RS: 2.6g/l

TA: 5.4g/l

pH: 3.55

Malo: Yes

Filtration: 2x 0.65m



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