

Las Hermanas (Organic)

Varietals: 100% Monastrell
Vintage: 2009
Winemaker: Luís Sánchez Sánchez
D.O.: Jumilla
Winery: Luzon

Tasting Notes

Color: Cherry red with a violet rim
Nose: Clean, fragrant, fruity, intense aromas of mature red fruits with hints of nuts.
Palate: Big, smooth and warming. Full-bodied, fruity and well-balanced with great structure.
Finish: Young, red fruits beautifully round into a long finish.

Viticulture/Vinification

Las Hermanas organic is produced under organic regulations established in the European Union and certified by the USDA National Organic Program (NOP) with grapes grown from organic agriculture. The producer did not use chemical products, synthetic pesticides or weed killers. The grapes were harvested by hand in mid-September. Fermentation and maceration for 15 - 20 days at 30 celsius. The juice underwent 4 months of lees contact prior to bottling. There was no barrel ageing.

Technical Data

Alcohol: 14.5%	RS: 2.4g/l	TA: 5.3g/l
pH: 3.6	Malo: Yes	Filtration: 2x 0.65m



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