

Jumilla (Murcia)

Jumilla is Murcia's most important wine DO and it lies along the Mediterranean coast of southeastern Spain. Despite it's hot and dry climate, grapes have been grown here since Roman times and Monastrell is the predominate variety. The rocky soils are lime bearing which allows them to retain moisture to offset periods of prolonged drought. They have a high ph value and are low in salinity.

Bodegas Alceno

Bodegas Alceno has been family owned since 1870 and was the first commercial winery in the region. It was acquired by the Bastida family in 2011 and they immediately made large investments in state of the art winemaking equipment and have recently built a second brand new winery just out side of town. The old winery, which is the last operating winery in the town of Jumilla is essentially a working museum

Alceno "12" Monastrell Technical Notes

Grapes - 85% Monastrell, 15% Syrah manually harvested from ungraded vines

Alcohol - 14.5%

Months in barrel - 12 months in a combination of French & American

Average age of vines - 68 years

Harvest 3.0 tons/Ha

Altitude - The estate vineyards range from 1300ft to over 3100ft.

Tasting notes

Purple red with violet edges, deep aromatic intensity with red fruits and spice. Medium bodied with subtle oak nuances and a long fruity finish.

