

**ENRIQUE  
MENDOZA**  
VITICULTOR

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**LA TREMENDA Monastrell 2018**  
*6 months in barrel*

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CODIGO GTIN13/EAN: 8 424671 001265

**SPECIFICATIONS:**



**Variety:** It is a 100% Monastrell wine made from our vineyard named “La Tremenda”, which is situated 600m above the level of the sea. The soil in this vineyard is sandy limestone, and the age of the plants that are planted is 30 years old. All treatments related with the vineyard are environmental friendly. (Do not use any insecticide, herbicide, pesticide...)

**Vinification:** After macerating for 2 days, the fermentation was done in small stainless steel deposits, over a period of 6 days at 24°-25° temperature, with short and frequent overpumpings.

**Ageing:** This wine has aged for **6 months** in French barrels.

Alc.14,5% Vol.

**ORGANOLEPTIC CHARACTERISTICS:**

This wine is cherry red, in nose shows aromas of fresh fruit with hints of toasted and cocoa.

In the mouth is fresh but at the same time is fleshy with volume and length.

