



CASA DE LA ERMITA Jumilla, Spain

Crianza

Crianza is the name given to Spanish wines with a particular aging technique that involves refining the wine in oak barrels for 6-12 months.

Grape Variety: 55% Monastrell 5% Cabernet Sauvignon
35% Petit Verdot 5% Tempranillo

Vinification Process: Harvested by hand throughout September and October. The grapes underwent a cold-maceration for 2 days in stainless steel tanks at the low temperature of 15°C. Alcoholic fermentation followed over the span of 12 days in stainless steel at 22°C. The wine rested on the skins for an additional 10 days to extract more color and flavor. Periodic pump-overs and *delestages* were preformed. Malolactic fermentation occurred. Aging took place in a combination of new and previously-used 60% American and 40% French oak barriques for 9 months. Prior to bottling, the wine was filtered. An additional 15 months in bottle further refined the wine.

Description: A complex bouquet of ripe blackberries and prunes, herbs, spices, and toasted notes of cedar. It is juicy on the palate with the same black fruit flavors present on the nose. Good structure with well-integrated tannins.

Food Pairing: Try with red meats and roasts. Also good with baked pasta dishes.

Vineyards: The DO area of Jumilla encompasses 2 regions of Spain: Castile-La Mancha and Murcia. Situated in eastern Spain just south of Valencia, 60 hectares of vineyards are dedicated to the production of this wine. At 700 meters above sea level, the limey and sandy soil is poor in organic content and low in salinity. Majority of the blend is produced from 60-year-old Monastrell vines planted at 3000 vines/hectare. The other varietals are younger vines with an average age of 20 years.

Alcohol: 13.5%

Additional Winery Information:

Casa de la Ermita is at the forefront of recent changes in Jumilla that have led to higher quality, more complex wines with powerful fruit flavors. Casa de la Ermita uses modern vinification techniques and new oak barrels to make the best value wines of Spain. The Casa de la Ermita project started in 1997. The founders of the winery knew that the Jumilla area had particularly old vineyards that produced high quality grapes. Four partners, all wine lovers with strong backgrounds in producing quality grapes, started “Casa de la Ermita”. Investments were made to buy the first Monastrell vineyards, followed by the acquisition of more land that was planted with Syrah, Cabernet Sauvignon, Merlot, Petit Verdot and Viognier. What makes Casa de la Ermita special is the unquestioned focus on quality and their incredible knowledge of the land and varieties. Through innovation and experimentation they are intent on becoming one of Spain's premier estates.