

ALTOS DEL CUCO

Jumilla, Spain

Monastrell/Syrah/Tempranillo

Grape Variety: 40% Monastrell 30% Syrah
30% Tempranillo

Vinification Process: Each varietal achieved optimal ripeness at different times and were therefore harvested accordingly. Beginning in early September, the Syrah was harvested, followed closely by Tempranillo. A couple of weeks later, the Monastrell was harvested. Vinified separately in stainless steel tanks, alcoholic fermentation took place over 12 days at 25-27°C, followed by a 12-day maceration period at a consistent temperature. Malolactic fermentation occurred. The Syrah was aged for 3 months in a combination of French and American oak barrels, while the Monastrell and Tempranillo rested in stainless steel until blending. Prior to bottling, the wine was filtered then cellared an additional 3 months

Description: Abundant aromas of mature fruit, particularly blackberries, are complimented by subtle nuances of vanilla and cinnamon. Slightly tannic and fleshy on the palate with a well-balanced acidity and an elegant finish.

Food Pairing: A fantastic value, this wine is suitable for everyday consumption. Enjoy with a wide variety of dishes from roasts and grilled meats to casseroles and rice dishes.

Production: The El Carche vineyards cover 25 hectares in the DO area of Jumilla in eastern Spain, just south of Valencia. At 700 meters above sea level, the fruit is protected from the excessively warm summer temperatures. An arid climate leads to low yielding vines with very concentrated berries. Rolling hills consisting of soil rich in limestone provide optimal exposures and have excellent drainage qualities. The Monastrell vines, planted at a density of 1600 vines/hectare using the gobelet method, average in age between 30-40 years. Both the Syrah and Tempranillo vines are younger, planted approximately 10 years ago at a density of 3100 vines/hectare using the spurred cordon method.

Alcohol: 14%

Additional Winery Information:

Altos del Cuco is named for the stone shelters that can be found throughout the vineyards in this region. The “Cuco” act as places of refuge for vineyard workers. They provide warmth in the winter and shade from the beating sun during the summer months. A second label from noted Spanish producer, Casa de la Ermita. Altos del Cuco is produced in the region of Jumilla located south of Valencia in eastern Spain.

