

TELMO RODRÍGUEZ

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Almuvedre 2019

Alicante, Spain

ESTATE

Telmo Rodríguez is one of Spain's pioneer winemakers, advocating native grape varieties tied to the climates and conditions of their sites, and making world-class wines from undiscovered as well as known regions. Perhaps most impressive, while Telmo Rodríguez makes rare and limited wines of astonishing character and quality, his everyday wines have been equally praised, and widely recognized for the tremendous value they offer.

WINE

Al-muvedre is a monovarietal wine from Monastrell, which represents the spirit of the Mediterranean, that more southern and luminous expression that Monastrell manages to offer in a unique way. The vineyards are in Collado de Salinas, Madara, Falcones, Solaneta and Tumanes. Almuvedre is 100% Monastrell, a synonym for the Mourvedre of Provence.

VINEYARD

The grapes for Al Muvedre are grown in the villages of Collado de Salinas, Madara, Falcones, Solaneta and Tumanes. Viticulture in this region is traditionally unirrigated, and the busy pruned vines are carefully looked after by long-time winemaking families. The grapes are grown on bush vines planted in sandy loam soils sometimes with pebbles on the surface, yields are often less than 2/3 of a ton of fruit per acre. Even though the area is a hot Mediterranean one, the sea has a cooling effect, resulting in a late harvest and moderate alcohol content.

WINEMAKING

The grapes are harvested by hand only. Indigenous natural yeasts were used, and careful fermentation in concrete and stainless-steel tanks helps preserve the spicy character of the varietal. The wine is raked several times during the winter in order to develop the aromas, and bottled in the spring. The wine is matured for 6-8 months.

Variety: 100% Monastrell

VINTAGE

The ripening in summer was slow and the harvest was marked by torrential rains in September. Both the wind, which accelerated the drying of the plants, and a thorough selection made it still possible to harvest grapes of very good quality.

TASTING NOTE

Deep red in color. Fine and polished on the nose with leafy and herbaceous aromas balanced with berry and light floral notes. Vibrant, spicy and silky on the palate with flavors of ripe cherry and hedgerow fruits. Lingering peppery finish.