

SALTO DEL USERO - White

D.O Bullas

Winery Notes:

The Monastrell winery was born as a personal project of the couple formed by Alfonso and Mavi, natives of Bullas and heirs of a long family farming tradition, where the love of the land has become passion and enjoyment for the elaboration of unique wines. From the first moment grapes have been produced under the guidelines and philosophy of Organic Farming, for conviction and spirit of naturalness and environmental sustainability.

The vineyard is located in the VALLEY OF ACENICHE, between the municipalities of Cehegín and Bullas (Murcia). Altitude 850m above sea level. Soil composition in Bullas is limestone and alluvium.

Wine Making Notes:

Wine made with Macabeo variety grape, at an altitude that favors a slow ripening, increases the synthesis and accumulation in the berries of this cultivar's typical aromatic components and maintains a high natural acidity, perfectly integrated throughout the wine, which emphasizes its youthful freshness. Wine is elaborated by following the prescriptions of the organic/biologic viniculture.

Tasting notes:

Straw yellow, pale, with greenish reflections that indicate youthful freshness, clean, transparent and brilliant. Aromatic wine of medium-to-high intensity, with fruity notes typical of the varieties, such as green apple, citrus, hay, explosive at the start but which develop into more complex aromas after some time in the glass. Good mid-palate, fresh, fruity, with good acidity, yet balanced and harmonious. Medium bodied wine with vigor, retro nasal aromas with great finesse and persistence and refreshing finish.

VINTAGE	2017
WINE TYPE	White
VARIETAL	100% Macabeo
ALC.	12,5%
REGION	Bullas
WINEMAKER	Bodega Monastrell



