

HÍSPALIS RED MONASTRELL

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Young Red

Variety: Monastrell 100%

Alcohol %: 14°



ELABORATION

This wine is obtained thanks to moderate temperatures of around 24°C. Maceration takes approximately 8 days. The resulting wine is obtained by gravity pressing in order to obtain maximum fruitiness.

TASTING NOTES

Colour: cherry, purple tones

Nose: Initial feeling of red fruit (plum, blueberry), juicy and fresh from the grape itself, accompanied by elegant floral nuances, hints of pepper and undergrowth.

Palate: ample and sweet palate with excellent, sweet tannins, opening up towards the fruity notes of the aroma

HÍSPALIS ROSÉ MONASTRELL

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Young Rosé

Variety: Monastrell 100%

Alcohol %: 12,5°



ELABORATION

This wine has been elaborated from a maceration of a few hours passing then to the fermentation vats, being produced and developed at low temperature.

TASTING NOTES

Colour: Attractive, intense garnet red colour, with soft blue-violet tones. Intense and abundant tears. Clean and bright.

Nose: fresh and pleasant aroma. Fruity notes suggesting red fruits, both sour and sweet (raspberries and strawberries), together with other fruits with tropical nuances such as mango. Hints of fresh herbs.

Palate: It has a fresh entry, with lively acidity, balanced by the outstanding alcoholic and glyceric content that allows for a high intensity of flavour. Delicate and enveloping.

BodegasSalzillo


JUMILLA
CONSEJO REGULADOR
DE LA DENOMINACIÓN DE ORIGEN

HÍSPALIS WHITE MACABEO

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Young White

Variety: Macabeo 100%

Alcohol %: 12,5°



ELABORATION

This wine has been elaborated from a maceration of a few hours. After this, the solid part and the must are separated without any external force, simply by gravity.

This is how we obtain the flower or first quality must, which undergoes fermentation at low temperatures.

TASTING NOTES

Colour: greenish white with straw tones.

Nose: floral aroma of jasmine and tropical fruits such as pineapple and grapefruit.

Palate: we find an excellent balance between its acidity and a slight sweetness of its alcohol, making it a round and balanced wine.



ZENIZATE CABERNET 4 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Oak

Variety: Cabernet Sauvignon 100%

Alcohol %: 14,5°



4 months in barrel



French oak barrel

ELABORATION

It comes from vines more than 20 years old planted on trellises on a rocky hillside and under a mountain micro-climate. This fruit is subjected to pre-fermentative macerations in order to lengthen the maceration process.

The must is obtained by moderate pressing in order to obtain maximum quality. Aged in French oak barrels for 4 months.

TASTING NOTES

Colour: intense garnet with a slightly brownish ring due to its evolutionary passage through wood.

Nose: preserves primary aromas such as raspberry and lichee, accompanied by tertiary aromas such as vanilla, leather and roasted nuances.

Palate: velvety, round and balsamic.

BodegasSalzillo

ZENIZATE SYRAH 4 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Oak

Variety: Syrah 100%

Alcohol %: 14,5°



4 months in barrel



French oak barrel



ELABORATION

Zenizate Syrah is made from grapes that are almost twenty years old, selected and harvested at the end of September from a vineyard planted on a trellis on a rocky hillside under a mountain micro-climate. Under such demanding conditions, the result is a wine with an intense and complex aroma, which delivers a pleasing range of aromas and flavours. Aged in French oak barrels for 4 months.

TASTING NOTES

Colour: Bright cherry colour with dark hues and luminous violet reflections.

Nose: aromas of violets, cherries and various spices.

Palate: it is exuberant, with exquisite tannins that achieve a splendid finish with a long trail and happy memory.

BodegasSalzillo

JUMILLA
CONSEJO REGULADOR
DE LA DENOMINACIÓN DE ORIGEN

BodegasSalzillo

ZENIZATE MONASTRELL 4 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Oak

Variety: Monastrell 100%

Alcohol %: 14,5°



4 months in barrel



French oak barrel

ELABORATION

The vines are close to 60 years old and have low yields that transfer their maturity and intensity to the wine.

Zenizate Monastrell is macerated for 10 days at low temperatures, the must is obtained in the absence of pressure forces by gravity, in order to guarantee the best treatment. Aged in French oak barrels for 4 months.

TASTING NOTES

Colour: Intense cherry with purple tones.

Nose: fruity and floral aromas, such as rose, linked to milky aromas.

Palate: expressive, fleshy, pure and persistent.

BodegasSalzillo



JUMILLA
CONSEJO REGULADOR
DE LA DENOMINACIÓN DE ORIGEN

GÜERTANA SAUVIGNON BLANC

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Crianza white wine on lees

Variety: Sauvignon Blanc 100%.

Alcohol %: 12°



ELABORATION

The grapes have undergone short macerations of just a few hours at low temperatures, and after a subsequent racking, a fermentation process is carried out using selected yeasts for 21 days at around 16 degrees. The wine will remain in its own lees for 2 months, giving it a certain complexity.

TASTING NOTES

Colour: Straw yellow, clean and bright, it is seductive and elegant.

Nose: green citrus fruits such as grapefruit, exotic fruits and white flowers.

Palate: it is expressive, ample and with good persistence and acidity, which makes it pleasant and fresh in the mouth.



GÜERTANO MONASTRELL 4 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Oak

Variety: Monastrell 100%

Alcohol %: 14,5%



4 months in barrel



French oak barrel



ELABORATION

From vines aged around 60 years old and with low yields that transmit their maturity and intensity to the wine, Güertano is macerated for 15 days at low temperatures, the must is obtained in the absence of pressure forces by gravity, in order to ensure the best treatment. Once the alcoholic fermentation is finished, it is placed in new French oak barrels with a singular toast where the malolactic fermentation will take place, remaining for an estimated period of 4 months.

TASTING NOTES

Colour: Intense cherry with purple tones.

Nose: fruity and floral aromas, such as rose, linked to dairy aromas. Hints of smoke, coffee and various spices thanks to its time in oak.

Palate: expressive, fleshy, pure chocolate and persistent.



MATIUS CRIANZA MONASTRELL 9 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Crianza

Variety: Monastrell 100%

Alcohol %: 14,5°



9 months in barrel



French oak
and American barrel

ELABORATION

The grapes come from 60-year-old vines of the Monastrell variety, located in the highest altitude area of the Jumilla DO, on chalky brown soils, not free of organic matter, decreasing in depth. All these aspects, combined with extensive viticulture, give us grapes with a great concentration of aromas and flavours.

Vinified with the greatest care combined with new oenological techniques: the grapes are subjected to pronounced maceration processes in order to obtain the greatest polyphenolic richness. Matius is deposited after alcoholic fermentation in French and American oak barrels where malolactic fermentation takes place, where it will remain for about nine months.

TASTING NOTES

Colour: cherry red with purple tones, with a seductive ring.

Nose: it has a great aromatic diversity, highlighting the aromas of ripe fruit amalgamated with spicy, smoked tones typical of its time in wood.

Palate: it is a velvety, round, balanced and balsamic wine.

CAMELOT SWEET MONASTRELL

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Sweet red

Variety: Monastrell 100%

Alcohol %: 15°



4 months in barrel



American oak barrel

ELABORATION

From vines over 50 years old with very low yields (less than one kilo per plant) and overripened grapes on the vine itself. The maceration lasts about fifteen days at low temperatures, producing a fermentation stop due to the addition of alcohol.

The must is obtained by pressing at low pressures and is deposited in the racking barrels and then transferred to the barrels to tame the tannins.

TASTING NOTES

Colour: intense cherry.

Nose: aromas of overripe fruits such as plums, figs and raisins accompanied by woody terpenes thanks to its time in oak.

Palate: balance between sugars and acidity from which we obtain an exuberant and exquisite wine with a long finish and a happy memory.

