

# AL-MUVEDRE

Telmo Rodriguez



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Alicante DOP
<b>GRAPE VARIETY</b>	100% Monastrell
<b>AGE OF VINES</b>	80
<b>FARMING</b>	Traditional agriculture. Bush pruned vines. Manual harvest.
<b>SOIL</b>	The soils of the area where we work historically, are predominantly calcareous and with a sandy or sandy loam structure sometimes with pebbles on the surface. Very poor in organic matter and with very limited yields and production
<b>ALTITUDE</b>	600 metres
<b>VINIFICATION</b>	Fermentation with indigenous yeasts in inox and cement tanks. 8/9 months of aging.
<b>AGING</b>	Aged 8 to 9 months.
<b>ALCOHOL %</b>	14 %
<b>PAIRING</b>	pairs well with just about any hearty and meaty dish, from hamburgers and pizza to short ribs, veal, pork, lamb, sausage, game and other meats, especially grilled meats. The perfect wine for your next barbecue!

## TASTING NOTES

Al-muvedre is a monovarietal wine from Monastrell, which represents the spirit of the Mediterranean, this more southern and luminous expression which Monastrell manages to offer in a unique way.

## LOGISTICS

Shipper 12 bottles				VMF Pallet 60 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.15In	9.69In	11.69In	15Kg	39.37In	47.25In	67In	925Kg