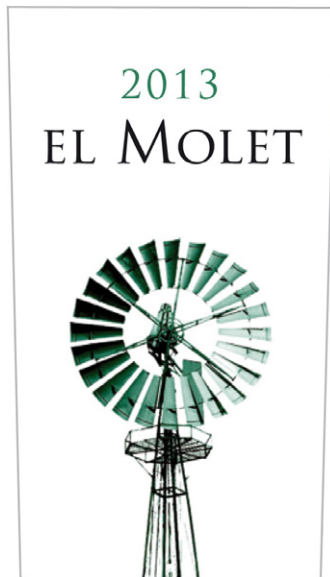


El Molet 2013



Winery: D'Este Vino

Region: Jumilla D.O.

Grapes: 45% Monastrell 40% Tempranillo 10% Syrah 5% Cabernet Sauvignon

Winery: D'Este Vino is a joint project between winemaker, Joaquin Galvez and importer, Aurelio Cabestrero. The goal of the project is to create exceptional quality wines which represent exceptional value to consumers.

Jumilla offers extraordinary conditions for cultivating grapes. Despite the region's proximity to the Mediterranean, the climate is extremely dry. Vines are grown between 550 and 850 meters above sea level behind a range of mountains that pose an impediment to ocean breezes. The region's poor soils and large temperature difference between day and night not only allow for excellent ripening, but also extraordinarily healthy grapes, and cultivation with minimal chemical intervention. El

Molet is fundamentally a blend of typical varieties grown in Jumilla, but grown in very different ways

The Monastrell (45%) comes from a very high elevation vineyard (800 meters) with stony and sandy soils, which facilitate good drainage and limit the size of the grapes, which have a natural tendency to grow large. The vineyard is dry-farmed, trained en vaso, with all of the vines aged between 40 and 45 years old.

The Tempranillo (40%) is grown on trellises and depending on vintage conditions, gets deep irrigation, since the vines are 25 years old and already have deep, well-established root systems. On the surface, the soils are sandy and stony with a deep silt content. The vineyards are 600 meters above sea level.

The Syrah (10%) from 15 year old vines has uniquely adapted to our climate and soils. The vines are cultivated on north-facing slopes which slow ripening and provide both aromatic freshness and refreshing acidity.

The Cabernet (5%) is only a small percentage of the blend. Even this small amount helps to provide structure, since the bunches and berries are extremely small and loose. In contrast to the Syrah, the Cabernet is grown on south-facing slopes to assure full maturity.

Wine: The sum of these varieties impart a complex, intriguing character. The wine was aged for 6 months in French oak barrels, with the idea of providing both additional complexity and to make the wine easier to enjoy young, from release up to 5 years of additional age in the bottle.

Reviews:



Selected by Aurelio Cabestrero®

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