

# Altamente Monastrell 2018

## Viticultura

VINEYARD: Altamente  
LOCATION: Hoya Torres Valley  
VARIETIES: Monastrell  
ROOT STOCK: 80% Pie Franco + R110 + R161  
YEAR OF PLANTATION: Average of 30 years  
MARK OF PLANTATION: 2.5 meters  
TYPE OF SOIL: Calcareous, sandy and stony  
DEPTH: 0.5 - 0.6 meters  
ALTITUDE: 900 meters  
ORIENTATION: North

## 2018

RAINFALL: 400 l/m<sup>2</sup>  
FERTILIZER: No  
TREATMENTS: Sulphur (minimum dose)  
PRODUCTION: 2,000 kg/Ha

## Enology

COUPAGE: 100% Monastrell  
FERMENTATION: 9 days. Estudy of temperature in aromatic and polyphenolic extraction  
MACERATION: 12 days. Shorts pump over. Keeping the skin humid

## Analitic

ALCOHOL: 14 %  
TARTARIC ACIDITY: 5.1 gr/l  
VOLATILE ACIDITY: 0.6 gr/l  
PH: 3.7



ALTAMENTE  
VINOS



The vineyards, 30 to 60 years old, are located at 900 meter altitud in the northernmost part of the D.O. Jumilla, in the high Hoya Torres Valley with shallow, calcareous soil in arid conditions. The majority of the vines are Pie Franco (on their own rootstock). Yields per hectare are 2,000 kg.

Vineyards of Biodiversity



Azuly Garanza is now a more complete and exciting viniculture experience with the addition of new enriching varieties, soils, climates, collaborators and wines. Wild-natured vines, full of biodiversity and astonishingly beautiful; organic and endowed with special faculties which result in one-of-a-kind wines. Wines which are a clear reflection of the place they come from”

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