

OLIVARES Dulce Monastrell 2016



GRAPE VARIETY

100% Monastrell (old ungrafted vines, average age of 75 years)

VINEYARDS

Hoya de Santa Ana estate. Sandy-loam soil with high percentage of chalk, no irrigation. Altitude of 825 meters. Hand-picked harvesting.

HARVEST & WINE-MAKING

We allow the oldest vines of the state to retain their fruit until the autumn of each year. The overripe grapes reach astonishing levels of richness. When everything works perfectly, 5/6 years per decade, we are able to make our signature dessert wine. Up to 30 days maceration. Partial fermentation. Only wild yeasts used for enable fermentation. No wood aging. 2 years of aging in bottle.

TASTING NOTES

This dulce is the ultimate expression of Monastrell, with tremendous concentration, persistence and balance. Cherry-red color, with carmine and maroon tones. Complex smelling, the aroma of figs, dates and ripe fruits can be smelled with intensity and freshness.

FOOD PAIRING

Ideal to pair with desserts, specially those made with dark chocolate, and vibrant wild forest or confit fruit; for contrast, with blue and aged cheeses. Delicious with raspberry ganache!

TECH SHEET

Alcohol content	16% alc.vol.
Total acidity	4,80 gr/lit (tartaric acid)
Volatile acidity	0,43 gr/lit (acetic acid)
Residual sugar	200 gr/lit