

# Hilanda Monastrell 2014



**Wine Ratings -- This Vintage:**  
None yet

**Wine Ratings -- Earlier Vintages:**  
2013: 89 points – Vinous  
2012: 89 points – Int'l Wine Cellar  
87 points – Wine Enthusiast  
2010: 89 points – Wine Spectator  
85 points – Wine Enthusiast

## Region:

The Jumilla region is located in eastern Spain near the Mediterranean coast. The continental climate with semi-arid pockets experience extreme heat in the summer and cold in the winter with frequent frost. Phylloxera struck the region in the late 1980's (about 100 years after the rest of Spain) forcing major replanting of the vineyards, most of which were replanted with Monastrell. Today, Monastrell occupies about 90% of the total production.

**Bodegas Pedro Luis Martinez** – Bodegas Pedro Luis Martinez was founded in 1870 by a wine broker who wanted to promote the Monastrell varietal because he found that the Monastrell varietal was well adapted to the extreme growing conditions in the region. The bodega is still owned and is now operated by the 4<sup>th</sup> generation. Many of their estate vineyards are old and have survived the Phylloxera attack in the 1980's because of their special attention. The bodega has been refurbished several times and now utilizes the latest advancements in technology without losing the characteristics of the varietal in their wines.

**Hilanda** – "Hilanda" means the synchronous nature where the vines are planted 1 meter apart and the rows are 1 meter wide.

**Tasting notes:** Bright ruby color. Dark berry and spicy peppery aromas. Supple with bright acidity. Sweet blueberry and cherry flavors with notes of spicecake. Smooth finish with a touch of sweetness.

**Imported since:** 2011

**Appellation:** Jumilla

**Composition:** Monastrell

**Soil:** mixture with a high concentration of clay, limestone, sand and small stones

**Elevation:** 2300 to 2625 feet

**Vineyard practice:** dry farming, organic with and without certification

**Vine Age:** 25 – 40 years old

**Yield:** 1.38 tons per acre

**Harvest Dates:** October 2 to 25 with a selection table

**Fermentation:** 14 days maceration and 21 days fermentation in small cement tanks with wild (also referred to as indigenous or natural) yeast

**Aging:** 7 months in 1 to 2 year old 50% American and 50% French oak casks and 6 months in the bottle

**pH:** 3.48

**Residual Sugar:** 4.2 grams per liter

**Alcohol:** 14 %

**UPC:** 7 50428 21827 2