

Hilanda Termino de Arriba Monastrell 2012



Wine Ratings -- This Vintage:

90 points – Vinous
88 points – Wine Enthusiast

Wine Ratings -- Earlier Vintages:

2011: 91 points – Wine & Spirits
88 points – Int'l Wine Cellar
87 points – Wine Enthusiast
2009: 90 points – Wine & Spirits

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 4th 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 purple color. Ripe blackberry and cherry aromas with a touch of mocha and vanilla. Dark fruit flavors with slight pepper notes. Long, soft finish with slight cherry.

Imported since: 2011

Appellation: Jumilla

Composition: Monastrell

Soil: mixture with a high concentration of clay and limestone

Elevation: 1640 to 2560 feet

Vineyard practice: dry farming, organic with or without certification

Vine Age: 40 – 70 years old

Yield: 0.8 tons per acre

Harvest Dates: first 2 weeks of October with selection table

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

Ageing: 14 months in new American and French oak casks and 4 months in the bottle

pH: 3.49

Residual Sugar: 3.19 grams per liter

Alcohol: 14.5 %

UPC: 7 50428 21837 1