

# Lorca Monastrell 2013



**Wine Ratings -- This Vintage:**  
88 Points – International Wine Cellar

**Wine Ratings -- Earlier Vintages:**  
2009: 90 Points – Wine Advocate  
86 Points – Wine Enthusiast  
2008: 87 Points – Wine Advocate  
86 Points – Wine Enthusiast  
2007: 88 Points – Wine Advocate  
2006: 86 Points – Wine Spectator  
2005: 88 Points – Wine Advocate  
85 Points – Wine Spectator

## Region:

Bullas is located in southeastern Spain in the mountains adjacent to Jumilla near the Mediterranean coast. The continental climate varies between semi-arid with frost or snow in the vineyards on the mountains in the winter to very high temperatures during the summer. The high elevation of the mountains also contributes to the large temperature differential between very warm daytime and very cool nights during the growing season. This allows the Monastrell wines in Bullas to take on a soft, light bodied characteristic compared to the full bodied character in the Monastrell wines from the neighboring Jumilla region.

**Bodegas del Rosario** -- Bodegas del Rosario became a private bodega several years ago when several members from the former Cooperative Nuestra Senorio del Rosario purchased the bodega. The bodega is the only bodega in the small town of Bullas, which is also the name of the wine region. The bodega's estate vineyards are located in the mountains adjacent to the Jumilla region, where the Monastrell varietal is also grown. Since their vineyards are located very high in the mountains, they enjoy extremely hot days and very cool nights during the growing season. This temperature inversion is among the largest oscillation in all of Spain's Mediterranean regions and provides for excellent growing conditions.

**History** – Wine has been produced in the town of Bullas for centuries. Many of the old houses have air conduits to bring oxygen to their underground cellars. The local residents would crush the grapes by foot, allowing the juice to run through the air conduits to clay fermentation tanks in their basement.

**Tasting notes:** Bright violet color. Cherry and anise bouquet. Sweet red fruit flavors with some cocoa that becomes more prominent in the finish.

**Imported since:** 2005

**Appellation:** Bullas

**Composition:** Monastrell

**Soil:** high concentration of clay, sand, and limestone

**Elevation:** 3500 feet

**Vineyard practice:** sustainable farming

**Vine Age:** more than 15 years

**Yield:** 1.4 tons per acre

**Harvest Dates:** September 15 to October 15

**Fermentation:** 12 days in small stainless steel tanks with temperature control and natural yeast

**Aging:** Barrel: 12 months in 2 year French and Hungarian oak and 4 months in the bottle

**pH:** 3.63

**Residual Sugar:** 2.4 grams per liter

**Alcohol:** 14 %

**UPC:** 7 50428 20197 7