



MADRID ROMERO



D.O.P. JUMILLA

EL JOHNNY ^{DE} LOS INFIERNOS



VINTAGE: 2020

ZONE: D.O.P. JUMILLA

ALTITUDE: 610 MTS.

SOILS: CLAYEY AND STONY.

VARIETIES: MONASTRELL · SYRAH · CABERNET SAUVIGNON · PETIT VERDOT

ALCOHOLIC DEGREE: 14,5% VOL.

AGING: IN FRENCH OAK BARRELS.

BOTTLING DATE: JUNE 2022

PRODUCTION: 21,837 BOTTLES OF 750 ML.

ELABORATION:

MANUAL HARVEST IN 12 KILO BOXES, PASSING THROUGH A SELECTION TABLE AND COLD PRE-FERMENTATIVE MACERATION AT 5°C FOR 3 DAYS. SPONTANEOUS ALCOHOLIC FERMENTATION BY VARIETY AT MAXIMUM TEMPERATURE OF 24°C., MALOLACTIC IN STAINLESS STEEL TANKS AT 20°C AND AGING IN FRENCH OAK BARRELS AT 12°C AND 75% HUMIDITY.

TASTING NOTE:

INTENSE CHERRY RED WITH PURPLE REFLECTIONS. ON THE NOSE, VARIETAL AROMAS OF FRESH FRUIT. FOREST FRUITS THAT INTEGRATE PERFECTLY WITH THE FINE ROASTED AND CHOCOLATE AROMAS TYPICAL OF ITS TIME IN THE BARREL. WHEN AERATED, NOTES OF FRUIT APPEAR, CHARACTERISTIC OF THE MONASTRELL VARIETY AND ITS CLAYEY SOILS, GIVING IT COMPLEXITY AND LIVELINESS. BROAD ENTRY INTO THE MOUTH, AND LIGHT AT THE SAME TIME AND WITH A PERFECT ACIDITY THAT GIVES IT ITS SINGULAR FRESHNESS. SOFT TANNINS THAT FILL THE PALATE WITH PLEASANT SENSATIONS. THE AROMAS OF RIPE FRUIT ARE MAINTAINED IN RETRONASAL. NOTES OF FIGS AND PLUMS.