



MADRID ROMERO

B O D E G A



NAME OF THE WINE: MADRID ROMERO 12 MESES

HARVEST: 2018

ZONE: D.O.P. JUMILLA

ALTITUDE: 750 MTS.

SOIL TYPE: STONY AND SANDY

VARIETIES: 100% MONASTRELL

ALCOHOLIC GRADE: 15% VOL.

MONASTRELL DE VIÑAS VIEJAS

Chapó Collection is the culmination of a lifetime marked by effort and commitment, carrying out all his projects in a "Chapó" way. Rosana Madrid dedicates this wine to her father, Mariano Madrid, who has given her the values of effort, tenacity and entrepreneurial spirit.

Made with 100% Monastrell grapes, it is a wine in which every detail has been taken care of, from the work in the vineyard, the production process in the winery to the delicacy in aging in the barrel room. The 12 months in French oak result in a well-structured, harmonious and elegant wine.

VINEYARDS

This plot of Monastrell planted in a glass, dry and upright position, with a yield of 2,963 kilos per hectare, has been selected for the production of this red wine because even though it is a wine aged in French barrels, parameters sought in the analyzes of its grapes, is a wine that resembles the behavior of its plant.

Each vine belonging to this Monastrell plot planted at the foot of the Sierra Protegida del Carche develops and behaves differently, but with the union of all of them a wine is obtained that reflects a middle-aged Monastrell at its most lively expression. that with a pre-fermentative maceration at 8°C we find an intense wine in color and aroma.

TASTING NOTE

Structured, mature and broad. Elegant with a good balance between fruit and wood. Its violet tones form a perfect balance with its spicy and red fruit aromas, leaving a persistent and fresh complexity in the mouth that awakens all the senses.

Medium-high cherry red color. With aromas of black and red fruit, hints of roasted coffee and cocoa. Good entry into the mouth, structured, mature and broad. Elegant, with a good balance between fruit and wood. Ideal with stews, game, gazpachos and grilled meats.

