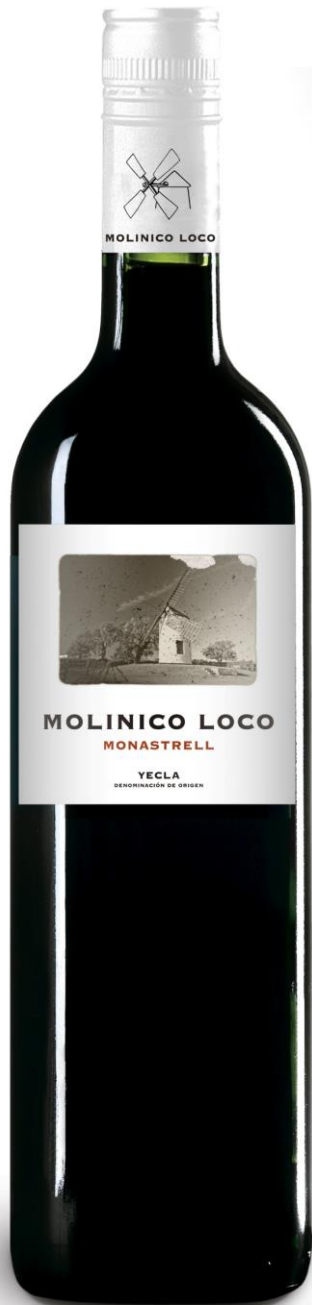


MOLINICO LOCO MONASTRELL TINTO 2020

Clean cherry red colour with violet shines, it shows attractive notes of fresh red fruit (cherry and plum). On the palate, It is soft and easy-drinking.



| | |
|------------------------------------|--|
| Type | young red wine |
| Varieties | 100% Monastrell |
| Ageing | 0 |
| Height & orientation | 500 m / North - South |
| Type of soil | clay |
| Average age of vines | +30 years old |
| Planting density | 1600 vines / ha |
| Kind of pruning | short. Planted in bush and trellis vines |
| Yield | 4000-6000 kg / ha |
| Harvest | first week October 2020 |
| Fermentation&maceration | fermentation for 7-8 days |
| Fermenting temperature | 24 – 26 °C |
| Malolactic fermentation | in stainless steel tanks |
| Suitable for vegans | yes |

| | |
|----------------------------------|-----------|
| Alcohol on label | 13 % |
| Ph | 3.68 |
| Residual Sugar | 1.9 gr/l |
| Total Acidity in Tartaric | 5,23 gr/l |
| Total SO2 | 105 mg/l |