

## TARIMA HILL

**100% Monastrell**

**D.O. Alicante**

**Location:** Pinoso, Alicante.

**Vineyard:** Multiple proprietary ungrafted vineyards planted in the unique terroir of the subregion located between the Sierra de Salinas, Sierra de Umbria, and the Sierra de la Sima.

**Year(s) Planted:** Between 1935 and 1970

**Viticulture:** Traditional dry farmed viticulture. Organic goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

**Yields:** 1.5 kg per plant

**Vineyard Area:** 460 acres (185Ha.)

**Total Area in D.O.:** 25,000 acres (9,986Ha.)

**Altitude:** 2100-2450ft. (650-750m)

**Soils:** The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

**Climate:** Continental, with some Mediterranean influence. A very unique microclimate that is the result of the convergence of the three previously mentioned mountain ranges, combined with the high altitudes, that are unique to this sub-region of Alicante.

**Harvest:** Beginning of October.

**Winemaking:** The grapes are sorted meticulously at the winery, and fermented in stainless steel open top fermenters by indigenous yeast. The wine is transferred to primarily new French oak Bordelaise and Burgundy barrels and some second use barrels for malolactic fermentation.

**Ageing:** 14 months in primarily new French oak Bordelaise and Burgundy barrels and some second use barrels.

**Bottling:** Unfined and unfiltered.

**Comments:** Tarima Hill is a complex, elegant, varietal expression of the most authentic clones of Monastrell in the world.

### LAST AWARDS:

- Jeb Dunnuck: 93 puntos Tarima Hill 2015.
- N° 17 del Top 100 Wine Spectator 2017 Tarima Hill 2015.

