CASA DE LA CERA 2012

Deep garnet-red, shiny. Intense and comples, balsamic aromas, earthy, with spices and minerals on a very fruity background (ripe red plum, dark wild berries). Savoury, of marked pleasant acidity and sweet tannins, with sweet cocoa in a long elegant aftertaste.

Type	Barrel aged red wine
Varieties	50% Monastrell 50% Garnacha Tintorera, Cabernet Sauvignon, Syrah y Merlot in similar proportions.
Barrel ageing	20 months in new French and American oak barrels of 500L
Origin, height and orientation	DO Yecla. 700m North - South
Kind of soil	Limestone with sandy component
Average age of vineyard	+ 45-year old Monastrell and + 20 years old in rest of varieties
Planting density	Monastrell and Garnacha Tintorera 1600 vines/ha and 2700 vines/ha in the rest of varieties
Kind of pruning and yield	Short. Unirrigated bush vines of Monastrell and Garnacha Tintorera (1.500-1.800kg/ha). Rest of varieties planted in low-yield trellises (2-2.500kg/ha).
Harvest	September - October 2012
Winemaking	15 days in new French and American oak barrels of 500L, each variety separately, with temperature control (26-28ºC) and ageing. Pneumatic pressing afterwards and malolactic fermentation in the same barrels before ageing.
Stabilizing	no

Alcohol	15%
Ph	3.5
Residual Sugar	3.6 gr/l
Total Acidity in Tartaric	5 gr/l
Total SO2	98 mg/l

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