

LOS LOSARES

MONASTRELL

Pie Franco



TYPE OF WINE Vineyards plots

VARIETY GRAPE 100% Monastrell

D.O. Almansa

We recommend serving at **16-18°C.**

AN IDEAL PLACE FOR our popular Monastrell

VINEYARD

Standing 950 metres above sea level, these are 70-year-old ungrafted, unirrigated bush vines farmed organically on nutrient-poor stony soil studded with slabs of limestone rock – rainfall levels are very low.

VINIFICATION

Grapes are harvested by hand from mid-October. Once in the tanks, the grapes spend 4 days undergoing cold-temperature pre-maceration to give the wine more colour, freshness, and fruit aromas. Fermentation then takes place over around 10 days at a constant 26 °C, then the wine rests on its grape skins for 3 days with a gentle daily pumping over to extract the fine tannins. Malolactic fermentation occurs in the same stainless-steel tanks and a gentle bâtonnage is used to stir the fine lees for 3 months, enhancing the wine's volume and elegance. The wine is then racked by gravity to be aged for a further 14 months in large 5,000-litre French oak casks.

AGEING



CASK TYPE

Large 5,000-litre French oak casks

AWARDS

91 PTS – James Suckling 2024
ORO – Gilbert & Gaillard 2024
93 PTS – Wine Enthusiast 2024
92 PTS – Decanter 2023
92 PTS – James Suckling 2023
ORO (93 PTS) – Beverage Tasting Institute 2023
DOBLE ORO (91 PTS) – Gilbert & Gaillard 2023
PLATA – Millésime BIO 2023
ORO – Sakura 2023
90 PTS – Bacchus Alain Label 2022
ORO – China Wines & Spirits Awards 2022 (CWSA)
ORO (91 PTS) – Vin-Duero 2022
ORO (95 PTS) – Vin-Duero Femenino 2022
92 PTS – James Suckling 2022
90 PTS – Guía Peñín 2022
ORO – Gilbert & Gaillard 2022

TASTING NOTES

An intense violet in colour with flashes of bright cherry. Clearly defined aromas of cherry, red berries and a touch of plum preserve are set off against subtle mineral notes and a hint of hillside herbs. These are cloaked by soft background scents of vanilla, hazelnut and honey brought out by the time spent in cask. The wine is between medium and full-bodied in the mouth, with initial softly approachable tannins that gradually reveal their elegance and refinement and blend perfectly with the new oak. It is deliciously drinkable, with a medium-to-long finish, rounded off by lively fruit combined with a mineral elegance and balanced acidity for a truly enjoyable wine that is also profound and complex. This is made possible by the perfect ripeness levels of the fruit from the ungrafted Monastrell vines of this vineyard plot, which combines the characteristic flavours of this Mediterranean grape variety (blackberries, figs...) with more typically Atlantic climate notes of red fruit and strawberries, making the wine distinctive and giving it that extra level of complexity.

FOOD PAIRING



- Tapas
- Risottos and other rice dishes
- Roasts and fried food
- Grilled red meat
- Grilled vegetables



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