

## Bodegas Silvano Garcia

Jumilla D.O.

www.grapesofspain.com

Cada año, desde 1925, en nuestra bodega, al llegar el otoño, el reto se repite. La intensa emoción de transformar los frutos, procedentes de la tierra, se convierte en un privilegio. Every year, since 1925, when autumn comes, the challenge of producing an excellent wine is repeated in our winery.

viñahonda

Monastrell 2010

Jumilla

**Jumilla D.O.**

This desert-like region is located in the region of Murcia, south of Valencia. The grape that thrives the best here is "Monastrell" as it originated near the coastal towns of Valencia. In most parts of the world, Monastrell is used as a blending grape, in Jumilla they make some 100% monastrell wines the color of a moon-less night, with flavors of ripe fruit and relatively high alcohol levels. Jumilla was classified as a DO in 1966 and is known as one of the "best value" wine regions in Spain.

**BODEGAS SILVANO GARCIA**

Winemaker Silvano Garcia, trained as an Enologist at the School of Vine and Wine of Madrid and has received a Master's degree in Viticulture and Enology. He is the youngest winemaker and producer of the "New Jumilla." This family estate was founded in 1925 and is now owned by Silvano Garcia. The winery has Monastrell, Tempranillo, Syrah and Moscatel planted.

"In my case what I consider important is not what happens in the winery but the raw material that reaches it from the vine. It is essential to [have] healthy fruit at its optimal level of maturity and [from] this is difficult to get a bad wine."

"There are two fundamental characteristics of our Bodega. The first of these is the Monastrell varietal. Monastrell is in its native habitat in our environment and grows better in our area than anywhere else in the world. The second is the fact that we have been harvesting and vinifying some of our own vineyards for more than 50 years. This experience along with the monitoring that takes place during the vineyard walks informs us as to the best virtues of the grapes and guides their development and final destination as bottled wine."

- Silvano Garcia

**Vina Honda Monastrell****100% Monastrell**

Harvest was conducted over the first weeks of October. The monastrell is fermented in a traditional manner in temperature controlled stainless steel tanks and skins macerate for between 9 to 10 days depending on the lot. Gentle pump overs and a pneumatic press were used to minimize harsh tannins. This wine was fermented and aged in stainless steel tanks.



Owner Silvano Garcia with his daughter Alma

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