



GÉMINA
PREMIUM ORIGEN



**FINCA
LA CABRA**
EDICIÓN LIMITADA

WINEMAKING.

From bush vines farming, with three or four buds per vine, following the tradition of the D.O.P. Jumilla. The yield per vine was just 800 grams of Monastrell grapes. They were picked up by hand and harvested in the first week of October, in 14 kg boxes.

The grapes were selected once in the winery and gently crushed. The vatting took 15 days in stainless steel tanks with a capacity of 10,000 litres.

After racking and malolactic fermentation, the wine was stored in tanks. Then it was put in new French oak barrels in our Sala Gémina, with controlled temperature and humidity, for 9 months.

It was bottled at the end of March 2018.

TERROIR.

Gémina Premium Origen comes from very old ungrafted Monastrell vineyards, it is aged in French oak barrels and has Mediterranean character and elegance.

The selection of plots has made possible to identify the higher expressions of the Monastrell of Jumilla, like this bottle of Finca La Cabra, whose prephylloxera vines sink their roots in limestone soils caressing the bedrock.

La Cabra Estate is located in the area of Jumilla, in a place called "Dos Hermanas", at 650 meters over the sea level.

The vineyard ground is mainly limestone, sandy and materials of a marine origin, shallow and permeable. Then the solid rock is close, making it easier for the vines to impregnate the wine with that minerality.

MONASTRELL ESSENCE.

Low yields, but very high quality, which is reflected in intense wines, with great structure and body in the mouth and which achieve their zenith in the wines from ungrafted Monastrell: vines which were not affected by the phylloxera plague that devastated the vineyard in the 19th century. 100% pure Monastrell from European root to the grape.

TASTING NOTES.

Clean and bright, with lively dark cherry tones. Good aromatic intensity in a nose well-defined with geographic tipicity, deep aromas of black fruit of optimum ripeness, toasted and spiced notes, mineral hints of grey and white stone. In the glass, the nasal phase grows and provides more defined sensations of spices, toasted and roasted, such as chocolate or tobacco, and Mediterranean mountain herbs. Complex and harmonious. In mouth Gémina Finca La Cabra tastes as an elegant wine, Mediterranean, powerful. Able to offer multiple sensations.

A full-bodied wine, smooth thanks to ripe and polished tannins.

Pleasant final sensation of ripe fruit and fine spices.

Mineral reminiscence that gives it character and persistence.

Alcohol content
15%

pH
3,65

Total acidity
5,2 g/l

ANALYTICS.
ITP
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FORMATS.



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