



UNITED CELLARS

SPAIN



Appellation
DO Jumilla

Location
Jumilla

Winery Size
42 HA

Winemaker
Juan Manuel Benitez

Varieties
85% Monastrell
15% Syrah

Aging
50% New American Oak
50% New French Oak

Age of Vines
28-36 Years

Elevation
800 m

Soil
Calcareous soil

Max Yield
4560 kg/ Ha

Alcohol Content
14 %

Production
100.000 Bottles

Farming
Monastrell is cultivated in "goblet system" and rain-fed agriculture



Finca El Lince Red Blend 2016

Vineyards

The manual harvesting takes place during the beginning of September, selecting healthy and well-ripe grapes, after verifying that the grapes have their perfect state of maturity, through analytical and organoleptic methods.

Production

Scraping process with palletizing and squeezing by means of rubber rollers. Control of initial maceration temperature in vinification tanks, min 10°C max 15°C. Add selected yeast. Fermentation temperature control between 20°C and 28°C. Maceration 10 days through rack and return, remontage. Devatting, very soft pressing 1.5 Kg/cm and end of alcoholic fermentation in deposit. Microoxygenation for 20 days. In barrels for 9 months where malolactic fermentation takes place. Clarification, filtered. Bottled.

Tasting Notes

Cherry colour at sight; ripe fruits and new oak wood very well integrated with fragrances of vanilla, definitely elegant in the nose. Extremely expressive and very well balanced, full bodied wine.

Accolades

MUNDUS VINI GOLD 2018 – Finca EL Lince 2016