



BODEGAS VINESSENS

LA CASICA DEL ABUELO

**80% MONASTRELL
10% PETIT VERDOT
10% SYRAH**

Classic Monastrell

Constructed in 1932, 'La Casica del Abuelo' (Grandad's Shed) is the small farmhouse on our Puerto de la Harina estate where our grandfather used to keep all his pruning and harvesting tools.

Winemaking: Manual harvest in individual small crates is followed by a strict selection process at the winery. Temperature controlled maceration prior to fermentation for 17 days with skin and seed contact. Aged for a further 5 months in new French and American oak barrels.

Tasting Note: Deep cherry colour, with purple tones. Red and black fruit aromas such as plums and prunes, with hints of balsamic and aromatic herbs. Smooth on the palate with sweet, ripe tannins and well-balanced acidity. A deliciously Mediterranean blend.