



D.O. Overview :

Under Vine : 10,379 ha (25,647 ac)

Vineyard Elevation Range : 600-900 m
(1,968-2,952 ft)

Climate : Costal Mediterranean and inland
Continental

Soil Types : Dark lime bearing soils on
subsoils of sedimentary rock

Primary Red : Monastrell, Tempranillo,
Garnacha, Cabernet Sauvignon, Merlot, Pinot
Noir, Petit Verdot, Cabernet Franc, Syrah

Primary White : Macabeo, Merseguera,
Planta Nova, Chardonnay, Parellada, Verdejo,
Moscatel de Grano Menudo, Sauvignon Blanc

ORIGIN

D.O. Alicante | Valenciana, Spain

DESIGNATION

Arbui

VARIETY

100% Monastrell

ALCOHOL

15%

VINEYARD

Produced from sustainable, non-irrigated, old-vine estate vineyards. From selected plots of globet-pruned vines planted in calcareous-clay and sandy loam soils. The average vine age is 55 years.

PROCESS

Clusters are hand-picked, selected and berry sorted. Prior to fermentation the grapes are macerated on-skins at cold temperatures. The wine is gently pressed, settled and racked to French oak barrels for 15 months of aging.

TASTING

Intense ruby color with the classic powerful flavor profile of Monastrell. Rich fruity aromas compliment the toasted barrel notes and seamless, ripe tannins.

WINERY

Bodegas Alejandro has been practicing traditional viticulture and wine production in the Alicante region since 1982. Their passion begins in their vineyards, and their intimate knowledge of the regions climate and geology allows them to craft wines with nuanced character and personality. This connection with the land stretches back 30 years, and as a family, they still walk the vineyards together. To achieve wines of exceptional quality, they are made in small quantities to ensure quality and control over the harvest, production and maturation.