

ALEJANDRO

- B O D E G A S



D.O. Overview :

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

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

Climate : Coastal 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

Bilaire

VARIETY

100% Monastrell

ALCOHOL

14.5%

VINEYARD

Produced from sustainable, non-irrigated, estate vineyards. From selected plots of globet-pruned vines planted in calcareous-clay and sandy loam soils. The Monastrell clusters are conical and dark, with small, thick-skinned berries and an intense black color.

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 6 months of aging.

TASTING

Dark ruby red in color with powerful fruity aromas on the nose. Seamless acidity, a long finish, and floral notes combine to create a harmonious wine.

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.