

Al-Muvedre,
`Al-Muvedre` Monastrell 2023
Alicante, Spain

Al-muvedre



PRODUCER

Telmo Rodríguez, and his business partner Pablo Eguzkia, established the Al-Muvedre project in 2001 after an eye-opening trip to Alicante. Here, they discovered a treasure trove of overlooked old vines and a rich viticultural history.

This ancient wine-growing region was once best known for its sweet wines. During the 19th Century, its vineyards initially avoided the decimation of phylloxera and as a result, Alicante thrived during a period when many European wines were in severe decline. However, as phylloxera eventually arrived and sweet wines went out of fashion, the golden age of Alicante wines came to a swift end. Despite this decline, the region has remained home to a wealth of exceptional old vine Monastrell, with Telmo and Pablo creating deeply flavoured wines, with a distinctive sense of place.

VINEYARDS

The vineyards are planted and sustainably farmed around the Villena village, in the region of Alicante. Certified-organic bush vines are grown at between 500 and 700 metres above sea level, on calcareous soils which have a sandy composition and poor organic matter, as well as rounded pebbles.

VINTAGE

The 2023 vintage was less intense than 2022; the summer was not as extreme, with lower temperatures recorded during the night, allowing good acidity retention. The vineyard started the cycle with no water reserves in the soil, but thanks to the heavy rain in May and the humidity from the sea, the summer drought didn't cause too many problems, with Monastrell once again showing its perfect adaptation to the territory.

VINIFICATION

The bush trained vines were hand picked before fermentation took place with indigenous yeasts in stainless-steel tanks for 8 months. The resulting wine remained in the same tanks for several months before bottling.

TASTING NOTES

This is a true Mediterranean expression of Monastrell. On the nose, the wine displays aromas of ripe red fruit together with mineral and spicy notes. On the palate, it shows structure with balanced and polished tannins. It is a full-body wine with a long, expressive finish.

Grape Varieties	100% Monastrell
Winemaker	Telmo Rodriguez and Pablo Eguzkiza
Closure	Agglomerated Cork
ABV	14%
Residual Sugar	0.33g/L
Acidity	5.2g/L
Wine pH	3.75
Bottle Sizes	75cl
Notes	Certified Organic