

Bodega Cerrón

Los Yesares 2022



RED STILL WINE



SPAIN



JUMILLA



BIODYNAMIC



SUITABLE
FOR VEGANS

TASTING NOTE

Los Yesares are 4 different old Pie Franco vineyards planted in Las Pedreras-Reventones. It is the place of height where the historical vineyards of the town were located. Steep slopes, deep calcareous sands and gravels, diverse orientations and Mediterranean forest create a more tense Monastrell profile with red forest and scrubland fruit. Aged wines.

VITICULTURE

Dry farming, old vines, Pie Franco.

VINIFICATION

White marl, sand and flint soil, over limestone. Four sites of old, ungrafted, dry-farmed vines, hand-harvested, fermented in wooden foudre and open barrels, then aged 11 months in 5000L foudre and 500L barrels. Bottled unfinned and unfiltered.

SIZE	75cl
VINTAGE	2022
ABV	14%
GRAPE VARIETIES	Monastrell (94%), Other (6%)
CLOSURE	Natural Cork
SKU CODE	L3356122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Jumilla
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.4
TOTAL ACIDITY	5.9g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	L3356122