



GRAN PASAS - MONASTRELL



- Monastrell is the grape. The French call it Mouvèdre. It pairs really well with meats and cheeses.
- The style is similar to Italian Amarone. Amarone is made by picking the grapes, then drying them on mats until they lose water weight and become like raisins. Drying on mats in special ventilated houses avoids rotting fruit. The Jumilla (Hugh-Me-Ah) region of Spain is so dry and desert-like that Mother Nature does the drying right on the vine. We don't pick the grapes until November, then crush it into wine.
- By the time we pick in November, about 30% to 50% of the grapes are raisins.
- The dried character of the grapes adds a lot of richness to Gran Pasas. The trick is to keep acidity in the wine to balance the richness of the dried fruit notes.
- You should note hints of herbs and spices that grow wild around the vineyards



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