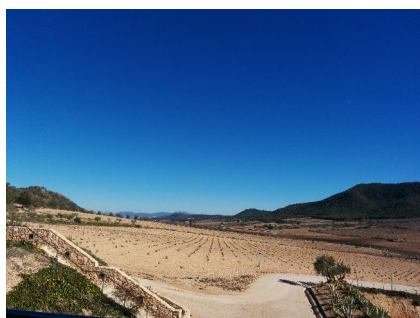




# BODEGAS SIERRA SALINAS

## ALICANTE

### FACT SHEET



#### OWNER

MG Wines Group

#### PRODUCTS

Alicante (Tinto), Mo  
 Alicante (Tinto), Puerto Salinas  
 Alicante (Tinto), Mira Salinas  
 Alicante (Tinto), "1237"

#### SIZE OF THE VINEYARDS

90 hectares, mixed between vines, olive and almond trees.

#### LOCATION OF THE VINEYARDS

Winery and surrounding vineyards are located at Villena, in the Sierra Salinas mountains, inland from Alicante. Altitudes here range from 650 to 680m above sea level.

#### SOIL

Poor stony limestone

#### GRAPE VARIETIES

Mo : 85% Monastrell, 10% Cab Sauv, 5% Garnacha Tintorera  
 Puerto : 80% Monastrell, 13% Cab Sauv, 7% Garnacha Tintorera  
 Mira : 70% Monastrell, 20% Cab Sauv, 10% Garnacha Tintorera  
 "1237" : 45% Cab Sauv, 45% Garnacha Tintorera, 10% Monastrell,

#### AVERAGE AGE OF THE VINES

Monastrell : average 30 years old  
 Cab Sauv, Garnacha, Petit Verdot : 15 years old

#### AVERAGE PRODUCTION

Just 350 000 bottles per year, from miniscule yields (15 hl/ha for Puerto and Mira, less than 10 hl/ha for "1237")

#### VINIFICATION AND AGEING

Modern, functional winery equipped with thermal isolation, built on 3 floors for gravity flow, no pumping necessary.

Hand-harvest, with grapes packed in shallow trays and twice sorted. Chilling to 3°C in cold room, before fermentation in stainless steel tanks with auto-pigeage. Malolactic in barrel.

Mo : 12 day cuvaison, 4 months barrel ageing

Puerto : 20 day cuvaison, 15 months in barrel

Mira : 35 day cuvaison, 20 months in barrel



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"1237" : 25 day cuvaison, 21 months barrel ageing

#### NOTES ON THE PROPERTY

If you want to find ideal conditions to grow wine grapes, sometimes you have to go into the middle of nowhere. This is exactly what the Castaño family did in year 2000, when they set up the Sierra Salinas winery.

Already no strangers to remote locations ? their successful Hecula and Solanera wines come from the arid plateau of Yecla ? they were searching for the missing ingredient in their fine wine recipe, altitude. Altitude means cool breezes and cold nights, necessary for preserving aromatic intensity, balancing acidity and freshness. Add warm sunny days and low rainfall and you have the conditions to make wines that are ripe and friendly, but go that bit further, in intensity, complexity, balance and length.

At Sierra Salinas, all the conditions are reunited. Vineyards are planted on stony limestone soils at 650 to 680 metres above sea level, on the lower slopes of the eponymous mountain range that rises above to 1237 metres. Here, where Continental and Mediterranean climate influences meet, Monastrell

(Mourvedre) from dry-farmed bush-vines is blended with Cab Sauv, Petit Verdot, and local speciality Garnacha Tintorera to make a range of cuvées to suit different budgets, each offering stand-out quality or the price.