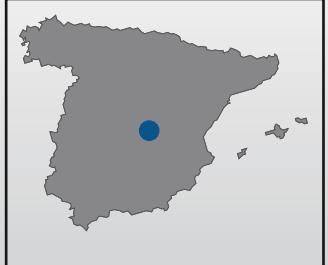




# FLOR

del Montgó

D.O LA MANCHA



## OLD VINES TEMPRANILLO

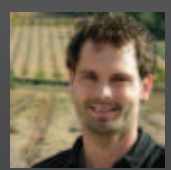


*Flor del Montgó is a collection of wines focusing on the Spanish indigenous grape varieties from their historical appellations. Searching for only the best old vineyards with low yields and rich fruit, has resulted in six outstanding Spanish wines. Rediscover Spain in the hands of our winemakers.*

*The Tempranillo grape has been cultivated on the Spanish "Meseta" of La Mancha for centuries. Handpicked fruit from more than 30 years old, head pruned bush vines; Flor del Montgó Tempranillo is a complex wine that expresses aromas and flavors of fully mature red berry fruits reminiscent of wild strawberry and blueberry with a balanced touch of toasted oak and spices. The deep red and violet tones that this rich fruit has given to the wine are like the intense sunsets that radiate the La Mancha horizon. Relax and enjoy this fine example of the pleasures that come from the plains of La Mancha.*

## WINEMAKING KEY POINTS

- Blend:** 100% Tempranillo
- Average age of the vines :** 30+ years old
- Yield :** < 25 hl/ha
- Harvest:** Hand Picked
- Winemaker :** David Tofterup
- Bottling :** Estate Bottled
- Light filtration only.** A sediment may form over time



## AWARDS

**Robert Parker's, *The Wine Advocate* February 2008**  
**87/100 points (vintage 2006)**

*David Tofterup*  
David Tofterup  
Winemaker

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