



LA PURÍSIMA

BODEGAS

OLD HANDS ORGANIC MONASTRELL

Vintage: 2007

Grape variety: 100% Organic Monastrell

Sugar Content: 1.6 g/l

Alcohol Content: 14% vol.

Total Acidity: 5.30 pH

Bottle closure: Natural Cork

Bottles Case (Mosaic Boxes): 12

Cases Produced: 5,000

Classification: D.O. Yecla

Winemaker: Pedro Azorín

History: Bodegas La Purísima was founded in 1946 by several farmers who joined forces in order to improve the quality of the Yecla wines. Their determination and desire to produce great wines finally led, in 1975, to their receiving the Denomination Origin title. This was a huge achievement for these farmers who, limited by the border of the municipality, registered the Yecla Denomination of Origin nº27 in line with the prestigious French AOCs; and is indeed the only communal DO in Spain.

Vines: 100% Monastrell, placed on the highest vineyards windswept, dry and clean under the D.O. Yecla. We are able to grow organic grapes without having to treat for mildew. We use pheromone traps to trap the moths. The vines are very old in plots with very sandy soils so we reduce the chance of root born parasites. These vines have 9 sq meters per foot which help avoid contamination for adjacent vines. All these facts attest not just to our ability to grow organic grapes but the general health and quality of our grapes so it carries over to our other products.

Vinification: This wine is made 100% organic grapes of Monastrell, handpicked of vineyards over 25 years old. Yields are extremely low, 15 hl./ha, obtaining a “terroir” wine, very pure and characteristic of the grape variety and of the area.

Aging: No oak, just fruit!

Tasting Notes: Old Hands Monastrell Organic has ruby red colour with purplish tints. On nose predominant aromas of black fruit, almost jammy, pulled together with pressed figs and rosemary notes. On the palate has an excellent structure, highly concentrated with a long and intense spicy finish.

Meaning: Old Hands “...those hands that now look so old are the one that planted the wines, now twisted, knarled and blackened, that I harvest. Those hands are the one of my father. So dad, I would like to thank you for this incredible heritage, and I would like to dedicate this wine to your courage and efforts...” by Pedro Azorín - Winemaker.

Awards:

- 88 Points – BEST BUY – Wine & Spirits Magazine – Top Values of the Year 2009
- 88 Points – BEST BUY – Beverage Testing Institute – Tastings.com
- 87 Points – “Best Wines of Spain” International Wine Cellar by Stephan Tanzer – Jul/Aug 2009

Bodegas La Purísima **D.O. YECLA**
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Bodegas La Purísima and Marquee Selections Proudly Support Autism Research and a portion of all proceeds from the sale of Old Hands will be reinvested in Autism research.

