

Mira Salinas 2020

Bodegas Sierra Salinas - D.O. Alicante



Location & Vineyard	Villena Head trained, dry farmed, estate grown vineyards of Monastrell.
Year(s) Planted	Vineyards planted between 20 and 50 years ago with an average age of 35 years.
Variety	100% Monastrell
Viticulture	Sierra Salinas' vineyards are currently in the process of being converted to certified organic viticulture, with the goal of respecting the environment and taking advantage of the potential of dry farmed viticulture. Estate grown parcels of Monastrell between 20 and 50 years old.
Yields	0.8 Tons per acre, 2 tons per hectare.
Vineyard Area	43Ha., 106 acres
Altitude	2,100-2250 ft. 650M-680M above sea level.
Soils	Rocky, chalky soils that are very shallow - between one foot and three and a half feet deep. Very loose soils with good drainage situated right over a limestone mother rock.
Climate & Harvest	Mediterranean continental climate. Cold winters and hot, dry summers. Hand harvested in September in 15kg boxes.
Winemaking	Traditional winemaking - the grapes are sorted rigorously and are destemmed at the bodega. The grapes are macerated in stainless steel tanks and undergo malolactic fermentation in French oak barriques. Pumpovers are light and infrequent to avoid overextraction of the Monastrell.
Aging	12 months in new, second, third, and fourth use French oak barriques.
Production	Lightly clarified by racking and settling. Bottled without filtration. 5,500 cases (65,000 bottles).

Comments

In 2013, the Miñano and Gómez families, owners of MGWine Group, purchased Bodega Sierra Salinas, a winery founded in 2000 by the Castaño family of Yecla. Since 2013, the philosophy of the Miñano and Gómez families has been to restore focus on the vineyards, by converting all of them to organic and dry farming. The temptation in such an arid climate as Alicante is to irrigate, but dry farming in this zone forces the root structures to grow deep and produces bunches with a tremendous natural balance of phenolic ripeness and healthy pH. They have also minimized the impact of new oak barrique in their wines, and at this price point, are creating a completely unique style of Monastrell from Alicante. Jorge Ordóñez Selections began to represent Bodega Sierra Salinas in the United States in July of 2018.