

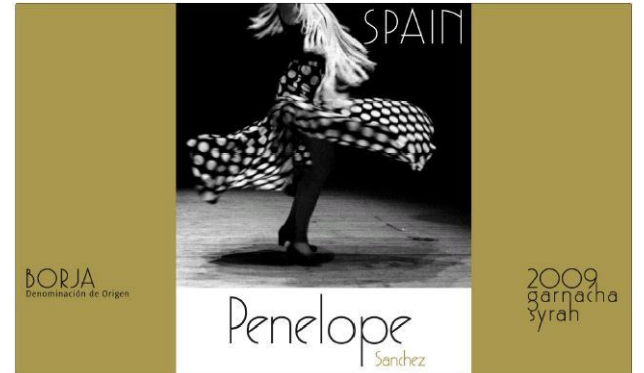


GLOBALIZACIÓN DE VINOS, S.L.
AXIAL VINOS SPAIN | EUROPE | AXIAL WINES USA

Penélope Sanchez Tinto Joven 2009



Type of wine: Red wine
Grape variety: Red Blend
Garnacha
Shyrah
Category: Young wine
Region: D.O. Borja
Winery: Pagos del Moncayo
Bottle code: 850617000371
8437003286407



History of brand:

Flamenco is a Spanish term that refers both to a musical genre, known for its intricate rapid passages, and a dance genre characterized by its audible footwork. Flamenco embodies a complex musical and cultural tradition. Although considered part of the culture of Spain in general, flamenco actually originates from one region: Andalucía. However, other areas, mainly Extremadura and Murcia, have contributed to the development of several flamenco musical forms, and a great number of renowned flamenco artists have been born in other territories of the state.

Vineyard:

The rugged mountainous area is delimited by snow-capped Sierra del Moncayo Mountains and the vineyards sites that line these are sited between 350 and 700 meters in elevation. This is a favourable condition for growing extremely ripe grapes in a dry environment free of rot or pest. There's an "extreme continental" climate (cold winters and hot summers with an annual maximum and minimum difference between 40°C) marked by widely contrasting day and night temperatures. The area's soils are poor composed of brown, limey, calcareous, sandy limestone soil that is well-drained and porous (allowing air access to the vine's rootstocks), rich in organic matter and nutrients. Soils near the Moncayo range contain more clay, minerals and stones.

Fermentation & Ageing:

The wine is made in an artisanal way and expresses the spirit of Spain to give you with the best open fermented Garnacha and Syrah grapes grown from the region D.O campo de Borja located close to Zaragoza. Only 3000 cases produced.

Winemaker's notes:

Aromas of fresh strawberry fruit. The palate follows suit! Enjoy notes of strawberry cake and raspberry fruit. It displays currant preserve backed by slight notes of toffee and hints of coffee café latte from the ageing process in permeable tanks. Full-bodied, long and satisfying.

Service suggestions:

A great pair to red meats with red fruit sauces, stews and pastas with red tomato sauces.

Awards:

90 points. Robert Parker's The Wine Advocate, Issue 189, June 2010, vintage 2009
89 points. Robert Parker's The Wine Advocate, Issue 181 February, 2009, vintage 2008