

Desoutter & James

Specialists in Spanish wine



La del Terreno

La del Terreno is the project of Julia Casado, a small-scale producer from Murcia in south-east Spain, who focuses on the local Monastrell grape and traditional viticultural methods which value a manual approach in the vineyard and winery and no use of agrochemicals. La del Terreno – “the one of the land” - is the local Murcian name for the Monastrell grape, and Julia’s honest, pared-back approach to vinification is designed to produce sincere, honest wines which reflect their unique *terruño*.

DOP Bullas

Grape varieties: Monastrell

Soil: Sandy loam

Harvest: Manual

Winemaking: Grapes trod by foot in whole bunches. Spontaneous fermentation with native yeasts in concrete and open topped wooden vats. Aged in concrete for 8 months. No fining or filtering.

ABV: 13 %

Total acidity: 5.4 g/l

Residual sugar: 4.7 g/l

Total SO₂: < 10 mg/l

Bottle type: Burgundy, 75cl

Closure: Natural cork

Tasting notes: Vivid purple, medium intensity. Red and black fruits with resinous notes. Succulent but elegant palate.

For prices and more information, please email info@desoutterandjames.com

www.desoutterandjames.com