

LA BONHOMME ROSÉ

ORGANIC



Appellation: D.O.P. Jumilla

Grape Varietals: 25% Syrah 75% Tempranillo

The grapes come from two vineyards located in the Aragona Valley, near the winery, at an altitude of 700 meters. In both cases, the vineyards are trellised and use drip irrigation.

- For the Syrah variety, which is 23 years old, the vines are planted in sandy-loam soils with a high limestone content.
- For the Tempranillo variety, which is 15 years old, the vines are planted in stony, limestone soils.

Both vineyards are managed for low yields, averaging around 5,000 kg per hectare.

Vinification & Ageing

Grapes are hand-harvested separately into small 200kg bins to ensure gentle handling and preserve fruit integrity. Upon arrival at the winery, the grapes are placed in a cold room at -2°C for 24 hours, a process that helps preserve freshness and enhances aromatic precision. After chilling, the clusters are destemmed and undergo a light maceration to extract delicate color and flavor before gentle pressing. The resulting must is then transferred directly into stainless steel tanks for fermentation.

A neutral yeast strain is used during fermentation to allow the pure varietal character of the grapes to shine through, without the influence of added aromatic compounds.



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Vintage 2024: *James Suckling* 90 pts

Vintage 2022: *James Suckling* 90 pts