

# ALCEÑO ROBLE 2007

D.O. Jumilla  
Bodegas Pedro Luis Martínez  
Spain

## **Information on the Appellation – Jumilla**

The Jumilla Denominación de Origen (DO) extends over the southeast of the province of Albacete (Castile-La Mancha, Spain) covering the municipalities of Montealegre del Castillo, Fuentealamo, Ontur, Hellin, Albatana and Tobarra, and the north of the region of Murcia, including the municipality of Jumilla.

Thirty-five years ago, only the bulk wine trade had heard of Jumilla. A giant industrial bodega dominated production and conducted most of the business, and local co-ops did the rest. That was until phylloxera struck 100 years later than the rest of Europe in 1988-89 and production was reduced by 60%, devastating vineyards. The Consejo Regulador drove the replanting of mostly virus-free clones of Monastrell, replacing the old vines. With earlier picking to retain acidity, new investment in winemaking equipment and a new approach to the marketplace, Jumilla has re-invented itself as a beacon of quality around the world.

## **Information on the winery – Bodegas Pedro Luis Martínez**

ALCEÑO is the principal brand of Bodegas Pedro Luis Martínez, founded in 1870 in the town of Jumilla (Murcia). In 1870, an enterprising young wine broker named Roque Martínez founded the first privately owned winery in Jumilla together with two partners. Today the winery is controlled by members of the fourth generation of the Martínez family and is using both traditional and modern winemaking techniques to achieve optimal quality, carefully controlling production from the vine to the bottle. In 2000, the winery underwent a significant construction project, upgrading its facilities and allowing for controlled increases in production.

## **Technical Specifications**

VINTAGE: 2007  
VARIETAL(S): 60% Monastrell, 40% Syrah  
ORIGIN: Jumilla (DO Jumilla)

The ALCEÑO Roble 2007 is the result of a coupage of the estate's highest quality Monastrell and Syrah grapes, followed by 4 months aging in American and French oak barrels. The result is a perfect harmony of vibrant fruit, rich aromas and new oak.

### **Tasting Notes:**

Color: Garnet color with a cherry rim.

Nose: Aromas of spices, mature red fruit, new oak present with hints of vanilla, cinnamon and pine nuts.

Palate: On the palate, it is expressive, structured and well balanced, full bodied with elegant ripe dark fruit notes integrated with oak. Medium to long finish.

### **Analytical Parameters:**

- Alcohol (%): 13.5%

- Total Acidity: 5.1gr/Lt

### **Food Pairing:**

We recommend pairing this wine with small game (rabbit, etc), beef-based stews, fatty fish (cod, salmon) and barbeque poultry and pork.

### **Temperature:**

56° - 62° F.

### **Packaging:**

Bottle: 750 ml

Case: 12 Bottles

WINE & SPIRITS MAGAZINE (06/09): 91 points & “Best Buy”

“Oak dominates this blend until the super-ripe fruit emerges with air. It’s smooth, with sweet spice and flavors of macerated blackberries. For oxtail stew.”



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