



Alceno, My Pet, Jumilla, Spain, Red

Iumilla, Spain

The "My Pet" Cuvée from Alceno is named to reflect the personal connection between winemakers and their craft. The name symbolizes the affection and care that goes into the winemaking process, akin to the bond one shares with a beloved pet. This playful approach highlights the winery's philosophy of treating their vineyards with love and respect, fostering a nurturing environment that allows the grapes to thrive.

PRESENTATION

The Alceno Estate, created in 1940 and ran by the Lopez family for three generations, spans 200 hectares in Jumilla, Spain. In the heart of Murcia, the estate lies on clay and limestone, combined with hot and dry summers ideal as well as cool nights; ideal conditions for cultivating a rich, bold and well-balanced Monastrell, star varietal of the Murcia region. Certified organic in 2010, the estate's commitment to quality include blending traditional methods with modern technology, making it standout in the Spanish wine landscape.

WINEMAKING

Selected from the oldest vineyards of Monastrell grapes growing on calcareous soil under the sunny climate of the Region of Murcia (South East of Spain), located between 600 and 800 meters above sea level. Low yields, below 1.5 kg. per stock.

VARIETAL

Monastrell 100%

14 % VOL.

TASTING

Cherry colour at sight; Ripe fruits and new oak wood very well integrated with fragrances of vanilla, definitely elegant in the nose. Extremely expressive and very well-balanced, full-bodied wine.

FOOD PAIRINGS

Red meat, grilled meat, ribs, spicy courses.

