



<b>Name:</b>	Sierra Almagrera
<b>Vintage:</b>	2022
<b>Winery:</b>	Bodega Sierra Almagrera
<b>Type of wine:</b>	Red aged 12 months in French oak barrels
<b>Grape variety:</b>	Shiraz, Tempranillo, Monastrell and Garnacha

**Vineyard.** Our vineyard lies in the foothills of the Sierra Almagrera mountain range. Its soil is a reddish clay loam, formed from the decomposition of the rocks and minerals of the high peaks that held the old silver and iron mines. The silver roots of the vines nourish the leaves and clusters of our Tempranillo, Shiraz, Garnacha and Monastrell varieties. Sierra Almagrera is a unique wine born from a land that was never home to vines, just the vestiges of our Phoenician ancestors, who planted their vines on the coast as they did not dare try in the mountains and upper lands.

**Growing and preparation processes.** Harvested in 15 kg boxes, only the healthiest and most mature grapes are hand selected from the vines. They are then fermented in 500 litre stainless steel, temperature-controlled tanks. Sierra Almagrera is bottled after spending 12 months in French oak barrels, and left to rest another year in our caves in temperature-controlled conditions in the absence of light, to ensure a well-rounded and balanced wine. ABV 14.5%

**Tasting.** Sierra Almagrera is a ruby red colour with a clear, brilliant bluish rim. Aromas of mountainside fruits (wild strawberry), lavender and thyme give the fruit balmy tones. Cinnamon, silky and toasty notes envelop its fragrance. The coolness of a sea breeze floods our senses in an instant, oils engulf the mouth and a long, fruity, balmy finish is evocative of the birthplace of our wine.

**BURJULÚ  
CUEVAS DEL ALMANZORA  
ALMERÍA**

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