

MERUM FINCA EL NAVAZO. JUMILLA



WINEMAKER: Juan Jimenez

VARIETAL: Monastrell 50% Syrah 30% Petit Verdot 20%.

Monastrell from 25-year-old vines (bush and trellis)

TASTING: “Deep ruby. Oak-spiced dark berries, licorice and a hint of musky herbs on the powerful nose. Sappy and focused on the palate, offering chewy blackberry and bitter cherry flavors that turn sweeter as the wines opens up. Shows good energy and lift on the smoke-accented, appealing sweet, persistent finish, which is given shape by dusty, slow-building tannins.”

- 91, Josh Reynolds

Juan Jiménez makes beautifully elegant wines with all the intensity and typicity of the Mediterranean Monastrell. In Jumilla the weather is extremely dry and hot in summer and mild in winter. Rainfall is scarce with an average of 10-12 inches a year. The soil is composed mainly of dark limestone with a lime crust of medium permeability, which has good properties to retain humidity. This type of soil enables the vine to withstand long periods of drought in an arid region like Jumilla.

Monastrell is an indigenous Spanish grape variety perfectly adapted to the extreme weather conditions found in Jumilla. The Monastrell yields in this highly stressed, arid weather are an impressively low 1.5 tons per acre. This provides the base for Jumilla's famously concentrated, deep and rich wines. Syrah, although non-indigenous, has adapted exceptionally to Jumilla's dry weather.

