



TECHNICAL NOTES



PANARROZ 2008

Looking to exploit the great potential for value in Jumilla, HPS President Dan Kravitz blended the first vintage of Panarroz at Bodegas Olivares in 2004. The maiden 2003 vintage was released to great critical acclaim, with successive vintages garnering glowing press and a loyal following in the marketplace.

VINEYARDS

about 815 acres total: 400 Monastrell (same varietal as France's Mourvèdre), 148 Tempranillo, 89 Syrah, 74 each Garnacha and Merlot. More Syrah and Garnacha and some Cabernet are being planted.

APPELLATION

D.O. Jumilla.

COMPOSITION

65% Monastrell, 20% Garnacha, 15% Syrah.

VITICULTURE

The Monastrell vines average 30 years in age, the Syrah 12 and the Garnacha 5 years. Average yields of 2 tons/acre (2.5 tons/acre for the younger Monastrell and other varietals, but less than 1.5 tons/acre for the older parcels of Monastrell).

VINIFICATION

NO OAK! Bottled young to guard the fresh, intense fruit.

ALCOHOL

14%

TASTING NOTES

This youthful, unoaked blend offers plenty of plummy, dark fruit aromas, with light spicy, peppery notes, and bold fruit and a silky texture on the palate.

SERVE WITH

A versatile wine that will complement most meals, Panarroz will pair especially well with tapas, grilled vegetables, flank steak, seared tuna, and teriyaki-glazed salmon.



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