

Merum | "Finca el Navajo"

Jumilla, Spain



The Story: Juan Jiménez makes beautifully elegant wines with all the intensity and typicity of Mediterranean Monastrell. The mountain vineyards are dry farmed and rainfall is scarce, with an average of 10-12 inches a year. The calcareous soils penable the vines 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 impressively low at 1.5 tons per acre. This provides the base for Jumilla's unique wines.

Vineyard: North facing mountain vineyards with calcareous soils. Dry farmed. Hand harvest. Low yields.

Vinification: Traditional. Native yeast fermentation.

Ageing: French and American oak 8-12 months.

Everything else you want to know about

this wine: Vegan certified. Merum Finca el Navazo 2015 from Jumilla has received 91 points from Vinous. "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 wine opens up. Shows good energy and lift on the smoke-accented, appealing sweet, persistent finish, which is given shape by dusty, slow building tannins." - Josh Reynolds

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

Region: Murcia

Winemaker: Juan Jimenez

Vines Age: 20-25 years old

Farming: Sustainable

Soil: Calcareous

Le Storie
Wines