

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Bellum



Bellum is one of the finest examples of late harvest old-vine Monastrell from Spain. It comes from vines planted in 1941 in the high-elevation limestone subzone of Yecla. This area, known locally as Campoarriba, is home to the region's best and oldest Monastrell vineyards.

The wine is exotic, concentrated and not overly sweet. It offers the depth and richness of a high-end Port while carrying only 15.5 percent alcohol. Its subtle sweetness adds complexity rather than weight, setting it apart from conventional dessert wines.

Bellum means “battle” in Latin, a reference to the idea that meaningful achievements require effort and perseverance. Since 2002, its goal has been to craft elegant, age-worthy Monastrell of true distinction. The wine has been consistently recognized by critics worldwide. Out of 5,000 entries, the 2006 vintage was awarded “Best Wine in Spain” by Mundus Vini and received the only Spanish Grosses Gold Medal that year.

WHAT MAKES THIS WINE UNIQUE?: A Port-like “sticky” that has only 15.5% alcohol. The wine's sweetness is not overpowering. Made from vines planted in 1941. Less than 300 cases are made.

RATING HISTORY: 2014 91WA, 2009 92IWC; 2006 93RP

GRAPE: 100% Monastrell. Sustainably grown vines planted in 1941. Tended in chalky and sandy soil at 713 m (2,339 ft) elevation

PAIRING SUGGESTIONS: This “sticky” is a great match for various types of desserts, including chestnut-flavored custard, rich almond or walnut cakes, ice cream (especially savory flavors) and a wide range of cheeses, creamy and hard.

VINIFICATION AND AGING: Bellum is fermented naturally to 12%. Once fermentation is finished, the skins are distilled to make a high-quality grappa that is used to fortify the overall alcohol content of Bellum to 15.5%. The wine is aged for 30 - 48 months in French oak barrels.



LOCATION, SOIL, CLIMATE: The Bellum vineyard is within the Campo Arriba district of Yecla (Zone 8), at 713 meters (2,339 ft.) elevation. Yecla's higher altitude results in cooler temperatures than neighboring regions, which makes wines that are brighter and more aromatic. The soils are composed of limestone and chalk with clay and gravel subsoils, low in organic matter. The soils are deep and have good drainage. The clay subsoil retains water, which is essential for the health of the vine in this arid climate. This results in greater overall concentration and complexity in the wine. The average temperature from May-October is 66F, with only 13 inches of rain per year. The climate is Mediterranean with a light Continental influence, due to its higher altitude.



TASTING NOTES Deep ruby. Deep, smoke-tinged aromas of ripe blueberry, boysenberry and dark chocolate. Thick and rich, showing intensely sweet dark berry character but also good energy thanks to tangy acidity and spiciness. Finishes on a sweet blueberry note, with supple tannins, a hint of smokiness and excellent length.

ALCOHOL CONTENT: 15.5%

UPC CODE: 810411010778