DOMINIO DEL LIFTADO

VIÑAS FAMILIA GIL 1916 FAMILY ESTATES

EL TENISTA

Bodegas Dominio del Liftado
Denominación de Origen Protegida Jumilla

TIPO
Organic Red Wine.

GRAPE VARIETIES
Monastrell ungrafted.

WINEMAKING
This wine is born from old-growth Monastrell vineyards with over half a century of life, deeply rooted in Jumilla's unique "Término de Arriba" sub-zone. Here, at an altitude of 2,460 feet (750 meters), the vines defy the scarcity of limestone soils remarkably poor in nutrients—a harsh ecosystem that has forged a resilient, inspiring vineyard perfectly adapted to its terroir.
The harvest is conducted strictly by hand during the third week of October, yielding a limited, highly concentrated average of just 700 grams per vine. In the cellar, fermentation is guided through a meticulous macro-oxygenation process in small open vats. After ten days of skin contact, the skins are separated to undergo a gentle vertical pressing, extracting the most noble free-run juice.
The malolactic fermentation and subsequent aging of approximately 18 months take place in the stillness of new French oak barrels. Finally, the wine rests in the quiet of the bottle, waiting to reach its optimal peak of expression before being released to the market.

TASTING NOTES
El Tenista is a jewel from Jumilla, crafted to impress from the very first sip. It reveals itself as a medium-to-full-bodied red wine with a remarkable concentration shaped by the poor, limestone soils of its vineyard—a truly defining characteristic.
On the nose, it unfolds an intense symphony of black fruits, blackberries, and ripe plums, subtly interwoven with notes of wild Mediterranean scrub and the warm coastal breeze typical of the landscape where it was harvested. This inherent freshness goes hand in hand with a delicate touch of vanilla and sweet spices, the elegant legacy of its aging in new oak.
On the palate, it is robust and beautifully structured, guided by velvety tannins and a long, persistent finish that leaves a pleasing, deep impression of fruit. A perfect harmony where each vintage of El Tenista will faithfully reflect the chronicle and life of its vineyard.

CONSERVATION
It is recommended to store the wine in odor-free environments, at a temperature not exceeding 20 °C and with controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, it should be served at a temperature of 15 °C. - 18 °C.

Agricultura UE

WINEinMODERATION
CHOOSE | SHARE | CARE

750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended