



# Bodegas Alceño, El Tinto de Lela del Mar, Vino de España, Spain

## Producer Profile

Bodegas Alceño have been producing wine in Jumilla since 1870, making them one of the oldest to commercialise the wines of the region.

Now owned by Familia Bastida, winemaking follows modern techniques yet without losing the tradition and identity of this historical bodega.

## Viticulture

With a philosophy to maintain the traditions of the past whilst looking to the future, using the utmost care to manage their vineyards in a sustainable way in this harsh and increasingly marginal region. Soils are mainly stony, calcareous, sandy loam and clay. Yields are low due to the low rainfall, with the majority of vines bush trained. Winters are cold and summers extremely hot, with grapes harvested between September and late October.

## Winemaking

Harvested by hand and fermented with indigenous yeasts in stainless steel.

## Tasting Note

Lela taught us all how to enjoy Mediterranean Spain, the beaches, the restaurants, the nightspots, the wine and of course how to play dominoes. Full of sunshine, soft and rounded. An easy red wine from indigenous Spanish grape varieties which is intense in colour with complex aromas of roasted fruits, cacao and spices. Great amplitude on the palate, very persistent and balanced.

## Food Matching

Red and white meats.



Product code: 2427

## Technical Details

### Varieties:

Field Blend 100%



**ABV:** 13%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

**Oak Ageing**

No oak ageing

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