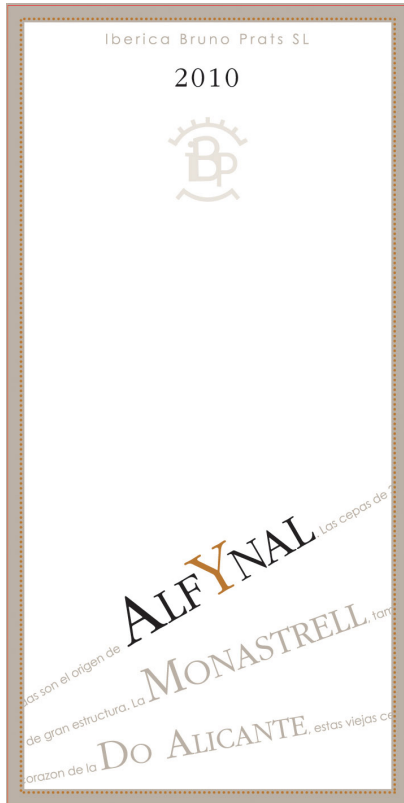




FIDELIS WINES: BRUNO PRATS “ALFYNAL”



Bruno Prats ran the family-owned Chateau Cos d'Estournel in Saint Estephe for 30 years before leaving in 1998 to pursue several independent projects. His love for Alicante was born long before, during his studies in 1967 at the Institut National Agronomique in Montpellier. It was there that he studied the old Monastrell vines that would later become the flagship varietal for Fidelis Wines in Alicante. In 2009 his passion for the region became reality when he partnered with Stephane Point, the former winemaker from Prats's esteemed property in the Douro, Chryseia. Together Prats and Point have created two wines, the Monastrell based blend “Mosyca” and the pure Monastrell wine “Alfynal”.

Region: Alicante D.O.

Grape Varietal(s): 100% Monastrell

Terroir: The soil is made up of clay and limestone, and is very rocky. High temperatures in the summer are balanced by the proximity to the sea. The grapes are grown on non-irrigated bush vines.

Vinification: Grapes are carefully hand sorted and fermented in small capacity stainless steel vats so that individual plots can be fermented separately. Pump overs are assisted by gravity, and the pressing is gentle. Aging takes place in 225 and 400L French oak barrels that are either new or one year old. The wines are bottled in house.

Tasting Notes: Intensely perfumed nose of plums, black currants, smokey oak, and balsamic. The palate mirrors the notes from the nose while reflecting firm tannic structure, sweet fruit, refreshing acidity, and a long finish.

Vintages Available: 2010

Available Sizes: 750ml

Alcohol Content: 14.5%

Item Number: HP7011001

Scores: WS 90



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