

Mourvedre



FRUIT:

Blueberry, Blackberry, Plum,

OTHER:

*Black Pepper, Violet, Rose,
Smoke, Gravel, Meat*

OAK:

*Yes. Usually medium to long oak
aging.*

TANNIN:

High

ACIDITY:

Medium (+)

Alcohol by Volume (ABV):

12-15%

COMMON SYNONYMS:

Monastrell, Jumilla, Alicante, Mataró, Damas Noir, Pinot Fleri, Mataro, Torrentes, Monastre, Mourves

REGIONAL NAMES:

Bandol (France) and Alicante (Spain) are dominantly Mourvedre. The Rhône, Provence and Corbieres regions use Mourvedre as a blending grape.

ABOUT THE GRAPE:

Wine historians suspect that the variety is of ancient origin, perhaps introduced to the Barcelona area of Spain by the Phoenicians in 500 BC. The name Mourvèdre is derived from the town of Murviedro in Valencia, and the name of Mataro is derived from the town of Mataró in Catalonia. After the sixteenth century, the variety was brought to France. The grape is thought to have arrived in California in the 1860s in the Pellier collection, a consignment of stock from France to Santa Clara Valley by Louis and Pierre Pellier. It was popular in the Santa Clara Valley in the 1870s, and by the end of the century it was included in Zinfandel vineyards in the North Coast as part of a field blend....



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ABOUT THE GRAPE (continued):

Mourvedres' popularity with grape farmers in Texas is increasing as it is well adapted to the Texas climate and thrives in both the Texas Hill Country AVA and Texas High Plains AVA. Winemakers enjoy working with Texas Mourvedre because under most conditions Mourvedre in Texas is the last grape to ripen and come off the vine and into the winery. Around the world, Spain is dominant in planted acreage, with lesser plantings in Algeria, France, Australia, California and Texas.

Matero, Spain, home of Mourvedre



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