



EI SEQUE

History of the “Denominacion de Origen Alicante”

Alicante’s wines appear several times throughout the history, some of them of a great importance. Iberian people began to labour grapevine for particular consumption and afterwards, the Phoenicians brought this practice to Spain about five hundred year before Christ. Romans kept on more intensively with growing and production of the wine. Arabian poets brought us the first written news about Alicante’s wines. We would like to point it out the strong export activity developed in Alicante on these times. We can find several notes dates 1492 making a references to different markets as England, Scotland and others in Europe. We can find many and curious proves that affirm Alicante’s wines fame; from Sun King, Louis XIV from France, Isabel of Farnesio, Eleano or literary as Alexander Dumas who mentioned theses wines in his famous novel “Montecristo earl”.



On the middle of nineteenth century “Filoxera” swept away the French vineyards, and the production and commercialization of Alicante’s wines increased enormously. At the end of the century Alicante region had nearly 100.000 hectares of vineyards and a production of 1.200.000 liters. At present we just have 15.000 hectares and 300.000 hectoliters of production.

EI SEQUE

Production area includes 51 municipal districts in the province of Alicante and a small part of Murcia. Its vineyards are scattered along the coast, enjoying a Mediterranean climate, but also covers an interior area, with a continental climate; low rainfalls (200-300 liters/m² per year) and extreme temperatures, softened by the altitude of the vineyards and a light influence from the sea.

Soil has got a high level of limestone, very low quantity of clay and low content of humus; these parameters make us think in soils of a very low fertility and together with such an extreme climate, result in adjusted yields of a very high quality.

The traditional varieties of the D.O Alicante are the Monastrell, as reds, and Moscatell, in white. Together with these two main varieties, we can find others as Garnacha Tintorera (also known as Alicante), Bobal or Forcallat, Bonicaire, Mesguera, ...

Among the wines produced under D.O Alicante, we can find the famous “tintos Alicante”, elaborated with the Monastrell grape, are wines of deep purple color and a high alcohol content, with aromas of red ripen fruits and balsamic hints, with strong Mediterranean peculiarities: the appreciated “Moscatel dulces” with a nice golden color and intense aromas of honey and raisin. Lastly, the worldwide known “Vino Fondillon”, produced with Monastrell grape, over matured on stem and with exceptionally quality conditions. At the west of the D.O Alicante, at the shadow of El Carche, and more specifically in El Seque, we can find forty centenary hectares of vineyard of the Monastrell variety at an average altitude of 600 meters in a pebbly soil. Near these vineyards, we can find some old premises, including a ageing “cava”, concrete vats and old presses, which make us think that in the past this property was also dedicated to winemaking.

In the face of these conditions and peculiarities of the terroir, BODEGAS AGAPITO RICO and BODEGAS ARTADI joint their interest and efforts in developing a new project under the common denominator of the traditional variety of this area, Monastrell and with the aim of getting two different wines:

- A red wine for ageing
- “Generoso” wine, as it is the historical and emblematic “Fondillon” of Alicante

1999 vintage was the first winemaking experiences carried out in “El Seque”. We dispose of 100 casks of red wine of Monastrell as main variety, together with a small quantity of Syrah and Cabernet Sauvignon, which makes the blend more complex and ensure a lingering ageing in barrel and later on, in bottle.

We have also elaborated a red wine in the 2000 vintage with aptitudes for ageing and a first probe of a “generoso” wine from the Monastrell variety.

This our short history in the D.O Alicante, that we hope to continue in the next years, and it is our aim to obtain wine of the highest quality in this area which we consider it is of a great potential and viticulture tradition.

El SEQUE

EL SEQUE

1999

D.O Alicante

Intense dark color with glints, jammy fruits and mints hints on the nose. On the palate, there is a powerful attack with pleasant fruity hints, balanced tannins; a lingering liquorices, mints, anise finish, characteristic of a Mediterranean wine.

EL SEQUE

LADERAS D EL SEQUE

2000

D.O Alicante

Intense dark red color with purple glints well covered. On the nose, it's intense and fruity with aromas of fresh red fruits with hints of "toffees" and remembrances to spicy and balsamic. Easy attack with presented matured and round tannins with an extraordinary freshness. Pleasant and lingering finish.