



**Country:**

Spain

**Appellation:**

Jumilla DO

**Varieties:**

Monastrell

**Vineyards:**

A blend of grapes from various vineyards throughout Jumilla

**Winemaking:**

Fermentation takes place over 5-7 days at a temperature not exceeding 24/26 ° C.

The wine macerates in contact with the skins for a period between 2-4 days.

**89**  
**Points**

**Tasting notes:**

Intense cherry red color with purple hue background.

On the nose, a very attractive aromas of fruit with standing out hints of ripe fruit. Very good structure on the palate, fresh, fruity, lively and balanced with the typical notes from the Monastrell grape.

**Pairing:**

Salads, stews and casseroles, pasta, mushrooms, sausage, white and blue fish, soft and creamy cheeses, goat cheese, white and red meats, roast lamb and pork.