



**Country:**

Spain

**Appellation:**

Jumilla DO

**Varieties:**

Cabernet Sauvignon  
Monastrell

**Vineyards:**

A blend of grapes from various vineyards throughout Jumilla

**Winemaking:**

Fermentation and maceration is made in contact with the skins at a controlled temperature not exceeding 28°C during 15/20 days.

Aged 6 months in American and French oak barrels.

**91**  
Points

**Tasting notes:**

Red cherry color with garnet background.

On the nose, ripe red fruits with balsamic notes, sweet and toasted.

On the palate is well-balanced, silky and meaty, with presence of red and black fruits, nuts and toasted hints from its time in barrel.

**Pairing:**

Salads, casseroles, pastas, mushrooms, blue and white fish, young cheeses, goat cheeses, red and white meats, roasted lamb and pork.