



Country:

Spain

Appellation:

Jumilla DO

Varieties:

Monastrell

Vineyards:

A blend of grapes from various vineyards throughout Jumilla

Winemaking:

The fermentation takes place in a period of 6 to 8 days, not exceeding the temperature 26/28°C.

The wine remains in contact with the skins in maceration, for a period between 5 and 10 days.

Aged for 3 months

90
Points

Tasting notes:

A deep Cherry red and violet trim

On the nose, aromas of fresh red fruit, sweet spices, roasted and coffee notes predominate

In the mouth it is fleshy, soft and fresh. Ripe and sweet tannins

Pairing:

Roasted sirloin, stews, roasted chicken, meat rice dishes, legumes, casseroles, semi mature cheeses