



PRODUCER

Orowines.

REGION

Jumilla.

COUNTRY

Spain.

TYPE OF WINE

Young red.

VARIETY

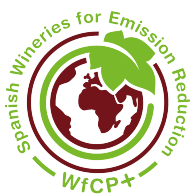
Monastrell. The vineyards of Monastrell located at the north of Jumilla, in the area of Término de Arriba, produce a very low yield because of the dry climate and absence of irrigation, this dry-farmed 25 to 30-year-old vines produce a fresh and fruity wine with notes of underbrush, brier and blueberry, it is a savory, friendly wine for drinking over the next 3-4 years. It is an outstanding value, very easy to drink and enjoy it.

FOOD PAIRINGS

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

SERVICE TEMPERATURE

15 °C - 18 °C



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended