



TYPE

Young organic red wine

GRAPE VARIETIES

Monastrell

VINIFICATION

This wine has been produced with Monastrell grapes from organic certified vineyards, planted at around 700 meters above sea level surrounding the northwest area of Jumilla, where our winery is located.

TASTING NOTES

Vivid ruby. Spice-accented cherry and dark berry aromas show good clarity and subtle floral and licorice accents. Juicy dark fruit and spicecake flavors spread out slowly on the palate and take on a smoky nuance on the back half. Finishes jammy and good length.

PAIRING FOOD

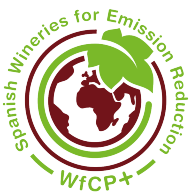
Ideal to pair with rice dishes, casseroles, legumes, mushrooms, meat stews, sausages, pork cheeks, varied roasts, young and medium cheeses, sauced white and red meats, grilled or barbecued.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18°C and a controlled humidity.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 15 °C and 18 °C.



Scan for nutrition information and ingredient list:



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