Clio



Bodegas El Nido
Denominación de Origen Protegida Jumilla



TYPE
Red wine aged for 20 months.

GRAPE VARIETIES
Monastrell & Cabernet Sauvignon

VINIFICATION
The grapes for this wine come from 12 Ha -29.65 acres- of Cabernet Sauvignon vineyards and 32 Ha -79 acres- of very old Monastrell, with a very low yield. The grapes are harvested with small baskets to prevent bruising. The bunches are brought to triage tables where the best ones are selected. It spends 24 months in French and American new oak barrels where it gets a very typical complexity.

TASTING NOTES
The wine exhibits a glass-coating opaque purple color. Powerful and complex, aromas of red and black fruits, cocoa, graphite, cinnamon and black pepper. Succulent, enveloping and broad on the palate, structured and balanced with presence of elegant woods and sweet tannins with memories of plums and blueberries. Long and persistent finish where fruity and balsamic notes stand out.

FOOD PAIRINGS
Ideal to pair with grilled or roasted red meats, game meat rice dishes, game stews, poultry, roasts, cured and blue cheeses, cured ham, cold cuts, mushrooms and pork stews.

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. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

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

Scan for nutrition information and ingredient list:

VEGAN

WINEinMODERATION
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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