



TYPE OF WINE

Young red with no sulphites added & low histamine.

VARIETIES

100% Monastrell from certified organic vineyards.

VINIFICATION

Over 2.300 feet in the continental climate zone known as 'El Termino de Arriba', in the town of Jumilla, chalky and limestone vineyards of Monastrell are located, which is the autochthonous grape variety of this appellation. Cold winters and dry hot summers, coupled with low rainfall and more than 3.000 hours of sunshine per year, provide this area with the ideal climatic conditions for the organic farming of the Monastrell varietal. In the winemaking process, where no sulfites are added, we provide the proper conditions in order to prevent development of histamine, substances which are present in many foodstuffs and may cause intolerance amongst certain consumers.

TASTING NOTES

Attractive cherry color wine with an upper middle layer. On the nose, floral scents with a touch of ripen fruits stand out. Well-balanced, fresh on the palate, vivid and tasty with a suitable acidity and ripe fruit tannins.

FOOD PAIRINGS

Wine of great versatility that can be paired with pasta, salads, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat, grilled meat, short or medium cheeses.

CONSERVATION

Wine storage is recommended in places devoid of odors, with a temperature not exceeding 18 °C and controlled humidity.

CONSUMPTION

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

Scan for nutrition information
and ingredient list:



750 ml

No added sulfites.

This product is not recommended for certain risk groups such as children, pregnant women. Product suitable for vegans.

Moderate use of this product is recommended.