

Winerysoul



Jumilla DO

RATINGS HISTORY

90

Wine Enthusiast
vntg 2020

Gold

Gilbert & Gaillard
vntg 2019

91

James Suckling
vntg 2015



GRAPE VARIETY

100% Monastrell.

ALCOHOL %

14.0%

TERROIR

Age: More than 50 years old.

Soil: Sandy, clay, limestone

Altitude (m): 800

Sustainable farming

Hand harvested.

VINIFICATION

De-stemmed without crushing. Maceration 15 days.
Fermentation in 5,000 L vats.

AGING

15 months aged in French oak barrels

PAIRING

Chicken, Poultry of any kind. Try duck with cherries. Pork, Iberic Ham, Grilled Sirloin, Beef, Mushroom risotto, Brie, Camembert, Comte cheeses

LOGISTICS

12 pack | 31 cm x 24 cm x 33 cm | 14,5 Kg

VMF | 70 cs 12 | 1015 Kg | 190 cm

TASTING NOTES

Aromas of blackberry, cinnamon and violet. Intense and demanding on the palate. Spicy, lightly herbal flavors of blackberry and cassia. Finish solid and round with loamy depth.