

# Gabriel Martinez



Winerysoul



Jumilla DO

## RATINGS HISTORY

**90** Robert Parker (WA)  
vntg 2019



## GRAPE VARIETY

100% Monastrell.

## ALCOHOL %

14.0%

## TERROIR

Age: 80 years old.

Soil: Stony calcareous.

Altitude (m): 700

Sustainable farming

Hand harvested.

## VINIFICATION

Vinification in open 5000 liter tanks, with punching down and batonage twice a day, for 12 days. Subsequently malolactic in new and second year French barrels.

## AGING

Aging in French oak barrels for 14 months

## 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 | 32,5 cm x 24 cm x 32 cm | 14,48 Kg

VMF | 70 cs 12 | 1014 Kg | 185 cm

## TASTING NOTES

Wine made with Monastrell vines. Manual selection cluster by cluster. Intense Picota cherry. Aroma of fried plantain, balsamic, fresh vegetable, notes of coffee grounds and toast. Full-flavoured, fruity, well structured, full, with a hint of (mentholated) balsamic, fresh, friendly tannins and a good, long finish.

