



MONASTRELL *organic*

TASTING NOTES

Colour: medium-high depth, garnet rim.

Aroma: medium intensity, fresh red fruit (red cherries). Refreshing sensation.

Taste: fruity, really jovial wine with a hint of licorice which gives to the wine freshness. Balance, agreeable and persistent.

VINEYARD

Location: several plots in the Estrecho de Marín valley in DO Jumilla's southern region at 380 m above sea-level.

Goblet pruned vines planted in non-irrigated soils.

Rocky chalk soils.

Age: 20-30 year old vines.

VINIFICATION

Current production 50,000 bottles.

Vintage: 20th September 2018.

Fermented in stainless steel vats for 10 days at a controlled temperature of 25°C.
Local wild yeasts.



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