

WINES.com



Ethnicity
100% Monastrell

Nationality
Spain

Place of birth
Jumilla

- Black cherry color
- Fragrant with bouquet of blueberry
- Smooth texture, soft round tannins
- Well-balanced acidity

- White meat
- Fish
- Mediterranean salad
- Pasta
- Cheese

>>>>>>>>>>>>>>>>>> Serve: 64°F - 18°C <<<<<<<<<<<<<<<<<<

I grow up in south eastern Spain in certified organic farming vineyards. The vines are on average 25 years old. The wine process starts in early October. The separation of the grapes harvested ecologically and conventionally is guaranteed not only by the facilities, but also by strict traceability rules. I rest several months in American oak barrels before bottling.

Organic production is an overall system of farm management and food production that combines best environmental and climate action practices, a high level of biodiversity, the preservation of natural resources and the application of high animal welfare standards and high production standards in line with the demand of a growing number of consumers for products produced using natural substances and processes. Organic production thus plays a dual societal role, where, on the one hand, it provides for a specific market responding to consumer demand for organic products and, on the other hand, it delivers publicly available goods that contribute to the protection of the environment and animal welfare, as well as to rural development.

Regulation (eu) 2018/848 of the european parliament and of the council of 30 may 2018

Jumilla DOP (PDO)

Gold Medal Gilbert & Gaillard 2019
Gold Medal China Wine & Spirits Awards 2018
Gold Medal Mundus Vini Biofach 2014

3.9/5

Alcohol: 14.0%
Total acidity: 3.8g/L
Residual sugar: 4.6g/L