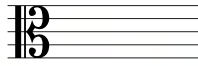




En Clave
de DO



CT EN CLAVE DE DO - D.O.P. JUMILLA

Red Wine aged in oak barrels for 4 months
2015 Monastrell & Syrah



VARIETIES

Monastrell (50%) and Syrah (50%)

REGION

Denominación de Origen Protegida Jumilla.

AGEING

In American and French oak of the first, second and third use during 4 months.

TASTING NOTES

Wine with great personality, fresh and aromatic. Aromas of ripe fruit and compote, with smoked and toasted touches typical of aged wine perfectly integrated. Round and fleshy on the palate with a fresh step and at the same time fatty and sweet.

BEST WITH

Perfect for all types of appetizers and meals. Ideal for grilled meat.

VINIFICATION

The grapes are harvested by hand and fermented for 15 days with maceration of grape skins, each variety separately. The Monastrell variety performs malolactic fermentation in concrete tanks before its ageing in oak during 4 months. The Syrah variety meanwhile performs malolactic fermentation in American oak barrels with its posterior racking and ageing for 4 months in the same barrels.

SERVING TEMPERATURE

61°F-64°F / 16°C-18°C

FORMAT

Bottle Borgogne Classique 75cl – 6 Bottles x Box



TERRAMAGNA

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