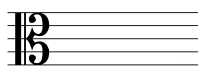




En Clave
de DO



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

Red Wine aged in oak barrels for 12 months
2014 Monastrell



VARIETIES

Monastrell (100%)

REGION

Denominación de Origen Protegida Jumilla.

AGEING

12 months in French oak barrels of the first use.

TASTING NOTES

Cherry color with a predominance of aromas of ripe red fruits on a mineral and spicy background. Soft and velvety in the mouth. Round, ripe, persistent, harmonious and elegant on the palate.

BEST WITH

Ideal to accompany all kinds of meats, stews, roasts, cheeses and spicy dishes.

VINIFICATION

The Monastrell grapes from engrafted root stock are harvested by hand using crates and pass through a conveyor belt for selection of clusters before barreling. The fermentation is carried out for 25 days with maceration of grape skins. The malolactic fermentation is performed in French oak barrels that is where it performs its ageing for 12 months.

SERVING TEMPERATURE

61°F - 64°F / 16°C - 18°C

TECHNICAL INFORMATION

ALCOHOL: 14,5 %

ACIDITY: 4,90 gr/l

SUGARS: 3,85 gr/l

TOTAL SO₂: 61 mg/l

FORMAT: Bottle Borgogne Classique 75cl – 6 Bottles x Box



TERRAMAGNA

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