

NETON

Red wine aged in oak barrels – Monastrell 100%

VARIETY

Monastrell 100%

REGION

Vino de la Tierra de Castilla.

AGEING

Upon completion the malolactic fermentation, the wine is aged for 18 months in French oak barrels, then it is passed to the bottle ageing at controlled temperature and humidity.

TASTING NOTES

Elegant, harmonious, seductive and very tasty wine. Its ageing in oak has given it nuances of exquisite aroma and taste. Red cherry color with slightly purple rim showing a wine in full tannic maturity, but preserving the vitality of its youth. With spicy, balsamic and roasted aroma, coming from its ageing in oak, and a pleasant sense of vanilla and black fruit. In the mouth, it is soft, balanced, silky and unctuous, with a very mature tannin and pleasant for the palate.

BEST WITH

Ideal for grilled red meats, stews, lamb and poultry, also fitting with pig's trotters, slightly cured cheeses of sheep's milk.

VINIFICATION

After the selection in the vineyard and reception in the winery early in the morning of the grape clusters of first quality, we proceeded by the traditional method to the elaboration of this great wine, with a maceration of the skins with the must at a controlled temperature and at the beginning of the fermentation modifying it so that the fermentation was slow but continuous with the required pumping over. After a period of ageing in French oak barrels, it was rounded off over a long period in the bottle.

SERVING TEMPERATURE

64°F - 68°F

FORMAT

Bordeaux bottle conical 75cl – 6 Bot. per box



TERRAMAGNA
GRUPO

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