

SILLARES

MONASTRELL & SYRAH

Red Wine aged in oak barrels for 6 months

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 6 months.

TASTING NOTES

Very intense wine in which the characters of very ripe fruit melt, with subtle hints of forest fruits in addition to those that contribute its aging in barrels. On the palate it is a structured and very unctuous wine due to the soft tannins, with ripe fruit and a very elegant roasted aftertaste

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 6 months. The Syrah variety meanwhile performs malolactic fermentation in American oak barrels with its posterior racking and ageing for 6 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
GRUPO

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