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MONASTRELL

*Envejecido
6 meses en roble*

Produced 100% from Monastrell grapes. This grape variety is typical from Alicante region, a wine producing area between the Mediterranean sea and the Subetic Mountains.

This wine is obtained from the ripe grapes of over 40-year-old local traditional variety Monastrell.

These very dark violet wine have a high colour intensity, showing how they have absorbed the long hours of sunshine enjoyed in this region. This gives them a high phenolic content and a high percentage of Resveratrol, the best anti-oxidant for humans.

The region's dry conditions, bordering on drought, have made the wine strong and dense, with a powerful aroma.



VARIETIES: 100% Monastrell
ORIGIN: Small vineyard farms in the Alicante mountains.

ALC. VOL.: 14.5°

AGEING:

Matured in new French and American oak for 6 months.
Minimum 12-month ageing in bottle.

SERVING TEMPERATURE: 16° C

