



ALBACEA 2022

TYPE

Young organic red wine

GRAPE VARIETIES

Monastrell

VINIFICATION

This wine is made from grapes sourced from organic vineyards located about 700 meters above sea level in the areas surrounding our winery in the northeast of Jumilla. It is aged for about 4 months in barrels, with the duration varying depending on the vintage.

TASTING NOTES

Intense and lively cherry red wine. Powerful on the nose, clean and complex, very attractive fruity aromas stand out with hints of ripe fruit and hints of new wood. Well constituted on the palate, with good structure, lively and tasty, full-bodied, balanced, with a pleasant mid palate and very good persistence.

FOOD PAIRINGS

Ideal to pair with rice dishes, casseroles, legumes, mushrooms, meat stews, sausages, pork cheeks, varied roasts, young and medium cheeses, sauced white and red meats, grilled or barbecued.

WINE STORAGE

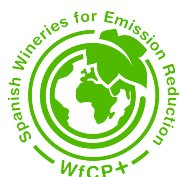
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18°C and a controlled humidity

SERVING TEMPERATURE

To fully enjoy this wine, temperature must be between 15 °C and 18 °C.

UPC: 851115002003

CASE SCC: 10851115002000



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

GUIA PEÑIN 2023
90 POINTS

GUIA PEÑIN 2022
91 POINTS

GUIA PEÑIN 2021
91 POINTS