



BLUE LABEL 2022

TYPE

Organic red wine aged for 18 months

GRAPE VARIETIES

Monastrell, Cabernet Sauvignon & Syrah

VINIFICATION

Produced mostly with grapes from selected old vineyards of Monastrell, Cabernet-Sauvignon & Syrah with low yield, grown at an altitude of 700 meters above sea level. Maceration-Fermentation of each grape variety is carried out in small stainless-steel tanks at a controlled temperature. Malolactic fermentation and subsequent aging for 18 months in new French and American oak barrels, resulting in a very concentrated, complex and elegant red wine

TASTING NOTES

Red cherry color with garnet rim and powerful aroma of black fruits, roasted and balsamic notes. Complex and well-structured, unctuous and rounded, pleasant mouth-feel and very persistent with roasted, cocoa and spice hints. Balanced and harmonious, tasty, long and elegant finish marked by the sweetness from noble tannins of very ripe fruits, displaying its potential for bottle aging.

FOOD PAIRINGS

Perfect to pair with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casserole, fish and sauce seafood, smoked, blue and cured cheeses, grilled and/or barbecued white and red meat, roast lamb, pork or beef.

WINE STORAGE

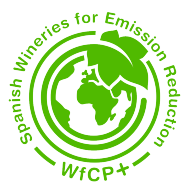
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18°C and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVING TEMPERATURE

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

UPC: 851115002188

CASE SCC: 20851115002182



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 2022
96 POINTS

GUIA PEÑIN 2021
96 POINTS

GUIA PEÑIN 2020
95 POINTS