



COMOLOCO ORGANIC 2023

TYPE

Young red with no sulphites added & low histamine.

GRAPE VARIETIES

100% Monastrell from certified organic vineyards.

VINIFICATION

Over 2.300 feet in the continental climate zone known as 'El Termino de Arriba', in the town of Jumilla, chalky and limestone vineyards of Monastrell are located, which is the autochthonous grape variety of this appellation. Cold winters and dry hot summers, coupled with low rainfall and more than 3.000 hours of sunshine per year, provide this area with the ideal climatic conditions for the organic farming of the Monastrell varietal.

To avoid the formation of histamines, we produce in stainless steel tanks with a very precise control of fermentation and in conditions of maximum hygiene, carrying out a rapid fermentation that eliminates the possibilities of histamine formation, promoting cultures of microorganisms suitable for managing the process of secondary malolactic conversion and inhibiting the formation of histamines.

TASTING NOTES

Attractive cherry color wine with an upper middle layer. On the nose, floral scents with a touch of ripen fruits stand out. Well-balanced, fresh on the palate, vivid and tasty with a suitable acidity and ripe fruit tannins.

FOOD PAIRINGS

Wine of great versatility that can be paired with pasta, salads, vegetables, mushrooms, stewed meat, sausage, pork, roast meat, red and/or white meat, grilled meat, short or medium cheeses.

WINE STORAGE

Wine storage is recommended in places devoid of odors, with a temperature not exceeding 18 °C and controlled humidity.

SERVING TEMPERATURE

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

UPC: 811449030660

CASE SCC: 10811449030667



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
91 POINTS

GUIA PEÑIN 2022
91 POINTS

GUIA PEÑIN 2021
90 POINTS