



SILVER 2022

TYPE

Organic red wine aged for 12 months

GRAPE VARIETIES

Monastrell

VINIFICATION

Maceration-fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation, the wine was aged for about 12 months in French oak barrels, depending on the characteristics of the harvest.

TASTING NOTES

This wine has been produced with Monastrell grapes from old vineyards with low yield, planted in limestone and chalky soils. This results in a deep purple/black color wine, with explosive aromas of ripe currant, red berries and smoked notes. Rich, powerful and voluminous on the attack, silken and juicy in the mid-palate with excellent length and persistence, and a long spicy well-balanced finish including toasted notes provided by the French wood.

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

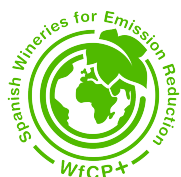
It is recommended to store the wine in places devoid of foreign odors, with a temperature not exceeding 15 °C and a controlled humidity.

SERVING TEMPERATURE

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

UPC: 819451005003

CASE SCC: 10819451005000



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
93 POINTS

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