

## BODEGAS Y VIÑEDOS MONFIL - DESIGNATION OF ORIGIN "CARIÑENA"

### TECHNICAL DATA SHEET "CARAMBOLA" RED WINE



**Designation of Origin:** Cariñena

**Vineyards:** Old strains that come from families that own historic vineyards. Selected grapes from the best vineyards in the area

**Grape variety:** 100% Garnacha.

**Elaboration:** One of the distinctive features of the winery is the perfect coordination between the tradition that has always weighed in the family to innovation and the future.

**Aging:** In the barrels the wine aging is performed. With this aging we obtain wines "Crianza" and wines "Reserva", all accompanied by the silence and stillness of the winery.

**Tasting notes:** Color: Intense dark ruby red with hints of purple color.

**Aroma:** Ripe red fruits with floral notes typical of the Garnacha.

**Taste:** Full bodied with the flavor of blackberries, strawberries and hints of vanilla and prunes. Elongated taste, with complex tannins and a balanced currant finish.

Attractive cherry color with blue rims that showing his youth.

Wide range of sensations in the nose with fruit tones with a refreshing balsamic aroma, Juanola type (licorice) and a remarkable explosion of sensations in the mouth and a pleasant aftertaste.

#### **Analytical data:**

Alcoholic strength: 14% vol

**Recommendations:** This wine can be taken alone, or accompanying rice dishes, duck, grilled vegetables, roast lamb, cold meats, aged cheeses and Asian dishes.

Optimal consumption temperature: 16 ° C.

#### **Other information:**

6 Units per box

120 Boxes per pallet

720 Units per pallet