

BODEGAS Y VIÑEDOS MONFIL - DESIGNATION OF ORIGIN "CARIÑENA"

TECHNICAL DATA SHEET "MONFIL GARNACHA"



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: Cherry red color, with brick hues combined with light blue tones that show its youth.

Crystalline appearance

Aroma: The nose intensity shows a large aromatic variety, where the aromas of the barrel (toast) are perfectly assembled with fruit (raspberry, currant, blackberry). It has balsamic tones (licorice), cocoa and minerals.

Taste: In the mouth it is powerful, and has a great balance between alcohol and acidity.

Well structured, with sweet tannins that make it really nice.

It has a pleasant aftertaste and a complex sensation in nose. That allows us to conclude that this is a great wine. "Sensational"

Analytical data:

Alcoholic strength: 13,5% vol

Type of bottle: Rhin

Recommendations: This wine is ideal for taking with roasts, red meat, game meat, rice, salad, cheese and spicy food. Optimal consumption temperature: 15-17 ° C.

Other information:

12 Units per box

60 Boxes per pallet

720 Units per pallet

Review: Matthew Jukes is a specialized journalist in wines, author of numerous books and judge in various competitions and contests wine. In May this year he wrote - 'Garnacha is the Spanish name for the French red grape "Grenache". Famous for making full-bodied and juicy red wines, this grape is a superstar but one who rarely gets noted on a label. I have written up the last four vintages of this epic value, spectacularly delicious, berry-drenched wine on this very page. You simply must taste it – this is the best value red of the year so far”.

Other reviews and comments:

Jancis Robinson
JancisRobinson.com

Jancis Robinson (August 2.015): “Jazzy label; looks much more expensive than it is. Bright young; bluish crimson color. Confident and well balanced; pure fruit cocktail. Very good value 16/20”

Matthew Jukes in the Daily Mail (July 2.015): “I wrote the 2013 vintage of this wine up only a few weeks ago on this page and it sold out! So I have tasted the 2014 and bring it to you complete with flashing lights and bunting. This is a phenomenal and affordable beauty”.

This family-run Bodega has been growing grapes in the Campo de Cariñena since 1945, but only bottling their own wines since 2004 when the three siblings Victor, Maria and Ana took the reins. The DO was created in 1932, making it one of the oldest protected growing regions of Europe, at the same time as being the largest vineyard area in the northern region of Aragón.