

BODEGAS Y VIÑEDOS MONFIL - DESIGNATION OF ORIGIN "CARIÑENA"

TECHNICAL DATA SHEET "MONFIL" 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.

This wine is made with 100% Garnacha grapes which have their origin in our vineyards Cariñena (Spain), at a height of 600 meters. The average age is 20 years.

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: Cherry red with violet tones.

Aroma: Very intense, fresh and fruity with aromas of floral tones.

Taste: Good body, structured on the palate with a lingering finish.

Analytical data:

Alcoholic strength: 13% vol

Type of bottle: Bordelesa Reserva

Recommendations: This wine can accompany rice, pasta and vegetables. Optimal consumption temperature: 14-16 ° C. We suggest drinking when pass two years.



Other information:

12 Units per box

60 Boxes per pallet

720 Units per pallet