

BODEGAS Y VIÑEDOS MONFIL - DESIGNATION OF ORIGIN "CARIÑENA"

TECHNICAL DATA SHEET "PALACIO FUENTE VERDE" GRAN RESERVA 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

Vineyards located at 900 meters high.

Grape variety: 60% Garnacha, 20% Tempranillo and 20% Cabernet Sauvignon.

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: After "despalillado" (grape cleaning), grapes are fermented in stainless steel tanks at a temperature of 28 ° with daily "remontados" (technical operations in the winery to improve fermentation) and macerated 15 days. After malolactic fermentation, passed to American and French oak barrels where it will age for 24 months.

Then the wine is bottled and remains in the silence of our underground cellar for 3 years. 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: Bright garnet red with orange tones.

Aroma: Complex, vegetable, roasted nuts, pepper and vanilla, balsamic aromas.

Taste: The palate is soft, tasty and meaty, with good structure. **Nose:** elegant notes of oak and wild berries. Its breadth and harmony give way to long and pleasant memories of raisins.

Analytical data:

Alcoholic strength: 13,5 % vol

Type of bottle: Bordelesa

Recommendations: This wine is well suited to accompany truffles, cured cheeses, game, beef steak and roast lamb.

Optimal consumption temperature: 18 ° C.

Other information:

12 Units per box

60 Boxes per pallet

720 Units per pallet