

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

### TECHNICAL DATA SHEET "PALACIO FUENTE VERDE" 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 and 40% Tempranillo.

**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 twelve months.

Then the wine is bottled and remains for 24 months in bottle.

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: Wine ruby color with roof tile tones  
Aroma: Complexity of aromas: nuts, vanilla, licorice and balsamic.  
Taste: The palate is delicate, balanced with good acidity and fruity aftertaste.  
Aroma: Persistent to fruit, characteristic of Garnacha.

#### **Analytical data:**

Alcoholic strength: 13% vol

**Type of bottle:** Bordelesa Reserva

**Recommendations:** This wine is perfect to accompany roast beef, rice dishes, lamb, pork sirloin, foie gras, cured cheeses, spicy food and hunting. Optimal consumption temperature: 16-19 ° C.

#### **Other information:**

12 Units per box  
60 Boxes per pallet  
720 Units per pallet