



Origin appellation (Denominación de Origen):	Jumilla	Alcohol Vol. %:	14 %
Comments	The vintage 2012 grew up with not-extremely hot summer, and usually fresh nights. The result was a slower and progressive ripening process, a key factor to obtain high quality grapes.		
Varieties	Monastrell – Petit Verdot		
Harvest	Monastrell grapes were harvested at the middle of September 2012, keeping its optimal fenolic ripening time, from “pie franco” vineyards over dry soils, not irrigated, with almost 60 years-old. Bunches are small and compact. Petit Verdot grapes were taken in the first week of October (Petit Verdot ripens lately in the Spanish “Levante” area) This variety makes small bunches, with single grapes, making a very deep purple colour and a strong tannin structure.		
Making	Both grapes varieties are pre-fermented at 7°C during 3 days, obtaining a huge polyphenolic concentration. It contributes not only a shorter but also a better fermentation. As a result of wine-making process, the wine shows a greatly concentrated primary aromas from the varieties used.		
Ageing	3 months in new French oak barrels (225 liters capacity)		
Tasting notes	Purple-violet red colour (mid-high intensity). Red riped fruit, lactic, balsamic, light toasted and mineral notes in the nose. On the mouth appear a plenty fruity sensation, aromatic woods, cocoas and white spices. Middle and noble tannic structure. It evokes freshness and fruity, leaving a very pleasant taste in mouth. Remarkable persistence.		
Best served with	Tasty white meats, red meats, pâté, charcuterie, mid-cured cheese, blue fish, “pisto”, stews, spicy pasta, etc.		
Service	Best served at 16 °C (61°F)		

LOGISTICS INFORMATION

Bottle content	Bottles per case	Case Weight (Kg.)	Bottle EAN	Case DUN	Cases per pallet (Europalet 80x120cm.)
0,75 lit.	12	15	8435053316129	18435053371088	50
0,75 lit.	12	15	080175565160 (UPC)	18435053371088	50
0,75 lit.	6	7,5	8435053316129	18435053370081	105

