



# CASA DE LA ERMITA

## Dulce Monastrell 2010

F.E.T. 1094

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<b>Origin appellation</b> (Denominacion de Origen):	Jumilla	<b>Alcohol Vol. %:</b>	15 %
<b>Comments</b>			
<b>Varieties</b>	Monastrell		
<b>Harvest</b>	This liquor wine is produced with late harvested grapes that come from over 60 year old vineyards, the yield per vine is very low (less than 400 grm) which gives the wine its fruity and meaty character.		
<b>Making</b>	It has been fermented at low temperatures to preserve the grape's indigenous character and has been aged in oak for 3 months		
<b>Ageing</b>	3 months, 225 lit. oak barrels		
<b>Tasting notes</b>	Purple red colour, well covered. On the nose are aromas of well ripped wild fruit together with some spices. On the palate, rich flavours of wild jam fruit . Tasty with good tannins, that counteract the sweetness which is not excessive.		
<b>Best served with</b>			
<b>Service</b>	Best served at 6 °C (42°F)		

### LOGISTICS INFORMATION

Bottle content	Bottles per case	Case Weight (Kg.)	Bottle EAN	Case DUN	Cases per pallet (Europalet 80x120cm.)
0,5 lit.	6	6,5	8435053389109	18435053335011	116



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Tolerancias/tolerances: At: 0.5 gr/lit ; Aº: 0.5 %vol ; Az: 0.5 gr/lit