



Origin appellation (Denominación de Origen):	Jumilla	Alcohol Vol. %:	13,5 %
Comments	Vintage 2012 had a not-extremely hot summer, with fresh nights. The result was a slower and progressive ripening, vital to obtain great quality grapes.		
Varieties	Monastrell-Syrah		
Harvest			
Making			
Ageing	None		
Tasting notes	Clean, with a red garnet core and dark violet edges. It is full bodied and fruity, tasty and floral on the palate. Reminiscent of peach, raspberry and mature pears. Firm and ripe tannins, well-balanced with a long finish.		
Best served with	Smoked fish, chicken, rice & pasta dishes and spare ribs and fruity enough to enjoy on its own.		

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.	6	7,5	8435053347086	18435053336032	105
0,75 lit.	12	15	8435053347086	18435053336032	50

