



DESCRIPTION

Red Reserva wine, 100 % Monastrell European Root, 14,5 % ABV

ELABORATION

Gémina Premium Reserva is elaborated from Monastrell selected grapes, only coming from European Root Vineyards older than 40 years. These vineyards are pre-phylloxeral, older than forty years, with a very low production. (less than 1 kg per vine)

Grapes are harvested in plastic boxes of 14 kg each, in order to avoid damages to the fruit. They are hand selected and carefully handled in our cellar. Once in the winery, they stayed in stainless steel deposits of 10,000 liters, during three weeks under controlled temperature thorough all the maceration phase in order to extract tannings and color. After the transfers and once the malolactic fermentation is done, the wine is ageing for 14 months in our conditioned Gémina cellar. Ageing in new Bordeaux barrels, 20% French Allier oak and 80% American Fine oak.

TASTING NOTES

Very intense red lively tones. Deep ripe fruit aroma, with spicy tones and well-integrated oak. Sweet sensations at first, good acidity, mature and softened tannins, deriving from the evolution on the bottle. Full bodied, well-balanced, rounded and smooth. Mature fruit and spices retronasal, persistent, with a pleasant final sensation.

GOURMET NOTES

All kind of spicy meats: red and white meats, cured pork, beef stews, meat paellas, hard cheeses, vegetables, grilled chicken and roast duck.

SERVICE TEMPERATURE

16º C

AWARDS

Gold medal. "Citadelles du Vin". Vinexpo Bourdeaux 2003.

Silver medal. "XI Zarcillo Awards" 2003

Silver Medal. "Cofradía Reino de la Monastrell Awards" 2003.

"Twelve Best Wines from Murcia". Enoteca Bodegas Bernal Awards.

Silver Medal. "XI Quality Competition D.O. Jumilla Wines".

Gold Medal. "Cofradía Reino de la Monastrell Awards". 2009

Gold Medal. "Concours Mondial de Bruxelles". May 2009