



## DESCRIPTION

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

## ELABORATION

Gémina Cuvée Selección is elaborated from Monastrell selected grapes, only coming from European Root Vineyards older than 40 years. These vineyards are pre-phyloxeral, 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 in new American oak barrels and French oak barrels for 8 months in our conditioned crianza cellar.

## TASTING NOTES

Very intense red lively tones. Deep ripe fruit aroma, perfectly combining light oak aromas of the new oak, spicy tones and a toasted touch. Very powerful, complex with several different sensations, really smooth, mature body and tannins, pleasant sensation in nose and a very long persistence.

## GOURMET NOTES

All kind of spicy meats: red and white meats, rice and meat paella, hard cheeses, beef stew, vegetables, roast duck and grilled chicken.

## SERVICE TEMPERATURE

16° C

## AWARDS

Gold medal. "Concours Mondial de Bruxelles". May 2006.

"Wine Advocate". Robert Parker Nº 178. Febrero 2008. 90 points

Silve Medal. "Sélections Mondiales des Vins Canada". Quèbec, 2008.

Twelve Best Wines from Murcia. Enoteca Bodegas Bernal Awards 2008.

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

"Wine Advocate", Robert Parker. Abril 2010. 90 points.