

PERLA REAL MONASTRELL

EAN CODE: 8413066253129

D.O.P. JUMILLA - Vintage 2013

Features

Bottle 750 ml.
Variety:
Monastrell
Alcoholic content:
13.50%vol.
Aging:
6 months in oak

Winemaking

Grapes have been fermented and macerated keeping in contact with skins for 15 days at a temperature controlled of 25C.

Packing

Box of 12 bottles

Long 310 mm.
Width 240 mm.
High 325 mm.

Weight 16,00 kg.

Europalets

60 boxes

Long 1200 mm.
Width 800 mm.
High 1770 mm.

Total weight 981 kg.



The vineyard was harvested in early September, and the fruit was rushed to the winery where it was promptly crushed and held in maceration for several days to extract the maximum amount of colour and phenolic from the skins. Once pressed and fermented, it was transferred to French and American oak casks in the underground storage cellar.

It emerged from the cask with an inviting ruby red color and a bouquet of cloves and fresh blackberries. Flavours of blueberries and blackberries are tinged with a bit of smoky earthiness and spice, while a touch of sweet plum and black pepper hides in the background.

The smooth texture is very inviting while the fine sweet tannins add to the complexity of the overall experience. Its time on oak imparts subtle notes of vanilla, and allows a bit of cinnamon to emerge on the after-palate as you approach the soft, satisfying finish.

Conclusions: A wine that surprises by its balance between the fruit flavours and parenting

Pairing: Can be combined with traditional foods and local products, and cooked, roasted meat, making cheese and ham tapas.