

VEGA JIMENA CRIANZA

EAN CODE: 8413066233220

D.O.P. JUMILLA - Vintage 2012

Features

Variety:
Monastrell
Alcoholic content:
13.50%vol.
Aging:
12 months in oak
12 months in bottle

Winemaking

Grapes have been harvested in their optimal point of maturation, being fermented for 15 days at a temperature controlled of 22 ° C, and subsequent passage to aging in oak.

Packing

Box of 12 bottles 750 ml.

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.



Production: The grapes are harvested in the early weeks of September to soak for several days, once the fermentation ends, it preserves in French and American oak where it rests for a period of twelve months, before moving to bottling.

Tasting: it is an aging red wine, ruby red intense colour, good stay in the mouth, huge fruit deployment in nose, dominating elegant aromas that remember the variety of Monastrell grapes. In the mouth it is a wine with great structure, long persistence and a tannic point which ensures a long life.

Pairing: Accompanies dishes such as red meat, hunting and roasts. Because of its great structure also can accompany cured cheeses, some Iberian and dishes from modern kitchen.

Serve: A temperature between 15 and 17 C. are recommended opening one hour before tasting for enjoy every detail of its broad structure in mouth and nose.

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