

ESCUDO DE PLATA RESERVA

EAN CODE: 8413066318149

D.O.P. JUMILLA - Vintage 2010

Features

Variety:
Monastrell
Alcoholic content:
13,50%vol.
Aging:
12 months in oak
24 months in bottle

Winemaking

Grapes selected from ungrafted vines and fermented for 20 days at a controlled temperature of 25 ° C, after then it start aging in oak barrels.

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.



Preparation: The wine comes from selected ungrafted vines of Monastrell grapes, it makes natural maceration in steel tanks making contact with skins after that it is reserved in tanks where malolactic fermentation ends. Through rigorous quality analysis is selected and adapted to breeding in French oak barrels and American in our underground cellar, where it rests for 12 months until a parenting is obtained commensurate with the quality that must have a reserve wine.

TASTING:

View: A red wine, red Garnet Cherry intensive, vivid and very bright.

Nose: Complex aromas seen

with a delicate bouquet of spicy notably features and fruits reminiscent of Monastrell variety to comes.

Mouth: In the retronasal aftertaste and can be seen full, harmonious, very persistent and excellent oak aging in French and American

Conclusions: This wine is elegant presentation, has a soft drink and persistent in the mouth where the taste stays with juiciness.

Pairing: It can be combined with food and typical products and traditional food such as cooked, roasted meat, red meat or for tapas with cheese and ham.

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