

ESCUDO DE PLATA GRAN RESERVA

EAN CODE: 8413066318149

D.O.P. JUMILLA - Vintage 2009

Features

Variety:
Monastrell
Alcoholic content:
14,5%vol.
Aging:
24 months in oak
36 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 6 bottles 750 ml.

Long 255 mm.
Width 290 mm.
High 175 mm.

Weight 7,34 kg.

Europalets

120 boxes

Long 1200 mm.
Width 800 mm.
High 1895 mm.

Total weight 900 kg.



Winemaking: The wine is obtained from the selection of grapes from Monastrell variety coming from ungrafted vines, it performs fermentation for 20 days maintaining contact with the skins, in modern tanks and then continues his natural process with malolactic fermentation, after that it is selected and intended for aging in French and American oak bariques in our underground cellar, where it rests for 24 months until a quality grand reserva wine is obtained.

View: A ruby red wine with touches of burgundy, very vivid and bright.

Nose: Provides a rich and elegant bouquet of reduction. Via retro-nasal traits are over-ripe fruit.

Taste: The palate is rich, powerful, round, excellently structured with excellent acidity Alcohol, appreciating the nobility of its tannins, with notes of good wood from aging in French oak.

Conclusions: It is a great wine for elegant presentation, it is a delicious wine that offers an incredible balance of generous fruit, intensity of flavor without excessive heaviness, and nice developed complexity from long barrel and bottle ageing. This is true Monastrell, unmistakably Spanish and simply one of the better values in mature red wine.

Pairing: Can be combined with traditional food and typical products of Spain, cooked, roasted meat, making cheese and ham tapas.