

# GÜERTANO MONASTRELL 4 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Oak

Variety: Monastrell 100%

Alcohol %: 14,5%



4 months in barrel



French oak barrel



## ELABORATION

From vines aged around 60 years old and with low yields that transmit their maturity and intensity to the wine, Güertano is macerated for 15 days at low temperatures, the must is obtained in the absence of pressure forces by gravity, in order to ensure the best treatment. Once the alcoholic fermentation is finished, it is placed in new French oak barrels with a singular toast where the malolactic fermentation will take place, remaining for an estimated period of 4 months.

## TASTING NOTES

**Colour:** Intense cherry with purple tones.

**Nose:** fruity and floral aromas, such as rose, linked to dairy aromas. Hints of smoke, coffee and various spices thanks to its time in oak.

**Palate:** expressive, fleshy, pure chocolate and persistent.



Bodegas **Salzillo**

  
**JUMILLA**  
CONSEJO REGULADOR  
DE LA DENOMINACIÓN DE ORIGEN