

HÍSPALIS RED MONASTRELL

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Young Red

Variety: Monastrell 100%

Alcohol %: 14°



ELABORATION

This wine is obtained thanks to moderate temperatures of around 24°C. Maceration takes approximately 8 days. The resulting wine is obtained by gravity pressing in order to obtain maximum fruitiness.

TASTING NOTES

Colour: cherry, purple tones

Nose: Initial feeling of red fruit (plum, blueberry), juicy and fresh from the grape itself, accompanied by elegant floral nuances, hints of pepper and undergrowth.

Palate: ample and sweet palate with excellent, sweet tannins, opening up towards the fruity notes of the aroma