

MATIUS CRIANZA MONASTRELL 9 MONTHS

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Red Crianza

Variety: Monastrell 100%

Alcohol %: 14,5°



9 months in barrel



French oak
and American barrel

ELABORATION

The grapes come from 60-year-old vines of the Monastrell variety, located in the highest altitude area of the Jumilla DO, on chalky brown soils, not free of organic matter, decreasing in depth. All these aspects, combined with extensive viticulture, give us grapes with a great concentration of aromas and flavours.

Vinified with the greatest care combined with new oenological techniques: the grapes are subjected to pronounced maceration processes in order to obtain the greatest polyphenolic richness. Matius is deposited after alcoholic fermentation in French and American oak barrels where malolactic fermentation takes place, where it will remain for about nine months.

TASTING NOTES

Colour: cherry red with purple tones, with a seductive ring.

Nose: it has a great aromatic diversity, highlighting the aromas of ripe fruit amalgamated with spicy, smoked tones typical of its time in wood.

Palate: it is a velvety, round, balanced and balsamic wine.

BodegasSalzillo


JUMILLA
CONSEJO REGULADOR
DE LA DENOMINACIÓN DE ORIGEN