

BodegasSalzillo

# ZENIZATE 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

ZENIZATE  
MONASTRELL 4 MESES

JUMILLA  
DENOMINACIÓN DE ORIGEN  
PROTEGIDA

## ELABORATION

The vines are close to 60 years old and have low yields that transfer their maturity and intensity to the wine.

Zenizate Monastrell is macerated for 10 days at low temperatures, the must is obtained in the absence of pressure forces by gravity, in order to guarantee the best treatment. Aged in French oak barrels for 4 months.

## TASTING NOTES

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

**Nose:** fruity and floral aromas, such as rose, linked to milky aromas.

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

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JUMILLA  
CONSEJO REGULADOR  
DE LA DENOMINACIÓN DE ORIGEN