



ACUMA

ELABORATION

Manual harvest selecting the grapes in the plot according to the degree of maturity and integrity, with a second selection in the cellar before the incubation. Absence of crushing to maintain intact the oenological potential of the grape. Vinification with temperature control up to 24°C maximum. Maceration with the skins for 15 days, with delicate movements by means of delestages and pigeages to favor a slow extraction of the noble components, and thus improve the integration in the wine. Malolactic fermentation in contact with wood.

SERVING TEMPERATURE: 12/15°C

TASTING NOTES

Intense cherry gamet, medium-high layer, clean and bright. Aroma of good intensity, elegant, fine and harmonious. Presence of red and black fruit, with a wooden background of quality reflected in toasted aromas and minerals wrapped in creaminess and sweetness. In mouth, it is a medium-bodied wine, with a very good structure and acidity that makes it pleasant and easy to drink, balanced and expressive. Retronasal of fruity aromas perfectly accompanied by those provided by the wood, high persistence and sweet memories.

FOOD PAIRING

Fatty fish stews. Semi-cured or cured aromatic cheeses. White meats, spoon stews or roasts with firewood or charcoal. Rice or kid to the vine shoot firelight. Gazpacho Jumillano and Iberian sausage

JUMILLA D.O.P



AMERICAN OAK BARRELS

4 MONTHS

MONASTRELL PIE FRANCO
SYRAH
PETIT VERDOT

☒ Harvested by hand

AWARDS

2018 - James Suckling - 91 Points
2018 - Guía Peñín - 90 Points
2018 - International Wine Awards - Gold Medal
2018 - Gilbert Gaillard - Gold Medal
2018 - Cwwsc 2019 - Gold Medal
2017 - Guía Peñín - 91 Points
2017 - Gilbert & Gaillard 2018 - Gold Medal - 90p
2017 - International Wine Awards - Gold