

PARCELA 11 FINCA DEL TUERTO



MONASTRELL
SYRAH
PETIT VERDOT



Vinification

The harvest is manual and is carried out at the optimum moment of ripening of the grape in early autumn. Each of the three varieties is fermented separately in stainless steel tanks for approximately 10 days. Comprehensive daily temperature control ranging between 24-28°C.

Ageing

4 months in French Oak barrels.

Tasting Notes

Garnet color with violet and bluish rims. Aroma marked of ripe black and red fruits with toasted hints of vanilla, cinnamon and coconut. In the mouth it is elegant, round and with soft tannin. Complex wine with a marked structure and characteristics of the three grape profiles.

Food Pairing

Dishes based on meat, especially grilled, pasta and rice, cold cuts and cheeses. It goes perfectly with grilled vegetables.

Alcohol: 14,00%

Service temperature: 12/15°C

Ratings:

2020 – WINE ENTHUSIAST - 91 POINTS

2020 – GUÍA PEÑÍN - 90 POINTS

2020 - BERLINER WEIN TROPHY 2021 – GOLD MEDAL



	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
BARCODE	843701352732 3	1 8437013527320	2 8437013527327
EUROPEAN PALLET		105	50
AMERICAN PALLET		140	70

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