

EL GORU

2023



VARIETIES

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 grape varieties is fermented separately in stainless steel tanks for approximately 10 days. A careful daily temperature control is done between 24-28°C.

AGEING

4 months in French Oak barrels.

TASTING NOTES

It is a garnet-colored wine with violet and bluish rims. The aroma is marked by 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 grapes profiles.

FOOD PAIRING

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

ALCOHOL BY VOLUME

14%

SERVING TEMPERATURE

From 12°C to 15°C

RATINGS

2022	91 Pts	Decanter 2023
2021	92 Pts Best Buy	Wine Enthusiast
2021	Gold Medal	Mundus Vini
2021	92 Pts	Wine Enthusiast
2020	91 Pts Best Buy	Wine Enthusiast
2020	92 Pts	Decanter 2021
2019	92 Pts	Decanter 2020
2018	91 Pts	Vinous
2018	90 Pts	James Suckling 2019
2017	Gold Medal	Topwine

	BOTTLE	BOX 6 PCS.	BOX 12 PCS.
Barcode	843701352705 7	1 8437013527054	2 8437013527051
European Pallet		105	50
American Pallet		140	70