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WINES [CASTILLO DE JUMILLA RED MONASTRELL-TEMPRANILLO](#)

CASTILLO DE JUMILLA RED MONASTRELL-TEMPRANILLO

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Type of wine,

Young Red

Grapes varieties,

50% Monastrell 50% Tempranillo

Vintage: 2014

Alcohol content: 14% Vol.

Elaboration: The two grape varieties were harvested separately, first the Tempranillo around the 20th of September 2014 and then the Monastrell some twelve days or so later. For twelve days the grape juice was processed twice daily, and the wines were then put into vats where they were mixed in the indicated proportions. Bottling took place by the end of January 2015.

Tasting Notes: Deep cherry red, this wine has a bouquet of mature fruit, reminiscent of berries and liquorice. On tasting it is flavoursome and well-balanced, and its moderate acidity and lively tannins stand out in the first sip. It has an elegant final flavour with a lasting after-taste which invites a deep enjoyment of the tasting.

Serving Temperature: 15° – 17° C

Food accompaniments: To be drunk with all types of grilled white or red meat, casseroles, game: rabbit, hare, partridge and pigeon, cured and semi-cured cheeses.

**AWARDS:**

Silver Medal in the "Decanter World Wine Award 2015"

Silver Medal in the "International Wine and Spirit Competition"

Gold Medal in the "Certamen Reina de la Monastrell 2011"

Among the 100 Best Spanish Wines in "The Wine Advocate 2009"

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