

## Monastrell - Syrah - Petit Verdot Jumilla D.O.P

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### ELABORATION

The harvest is done by hand at the optimum ripening time. Each grape variety was fermented and macerated with their own peels separately during 15/20 days at a controlled temperature no higher than 28°C.

Ageing: 4 months in American oak barrels.

### TASTING NOTES

Deep-red coloured wine with purple edges, stands out because of its intense aroma of red and ripe fruit, accompanied with touches of toasted and pleasant creamy.

It is fruity and flavourful in the mouth, glyceric, meaty and toasted with soft and ripe tannins. Reminiscent of vanilla and cinnamon.

**SERVING TEMPERATURE** 16/18°C

### FOOD PAIRING

Pork meat, veal, fish, cured and semi-cured cheese, stews, sirloin and salads.

### WINEMAKER

Santos Ortíz

2014	SMV 2016	Gold medal
2014	Lithuanian wine competition	90 points
2014	Wine Spectator	87 points
2014	CWWS 2016	Gold medal
2014	Berliner Wein Trophy 2016	Gold medal
2014	Guilbert & Gaillard 2015	Gold medal - 92/100
2014	Mundus vini 2015	Silver medal
2014	Decanter	Bronze - 87p
2013	Lithuanian wine championship	90 points
2013	Decanter 2014	Silver medal
2013	Guilbert & Gaillard 2014	Gold medal
2012	Mundus Vini 2013	Silver medal

