

GORU VERDE

100% Ecologic Monastrell Denomination of Origin Jumilla

ELABORATION

Wine elaborated during the first week of October with Monastrell grapes selected from our certified organic farming vineyards. The vineyards are on average 25 years old. The separation of the grapes harvested ecologically and conventionally is guaranteed not only by the facilities, but also by the vinification processes.

The wine ages for 2 months in american oak barrels.

TASTING NOTES

Black cherry with purple violet hues.
Clean, fragrant with bouquet of spice box, violets and blueberry. Smooth texture, with savory red fruits, soft and round tannins, well-balanced acidity and a pure finish.

SERVING TEMPERATURE 16/18°C

FOOD PAIRING

Recommended with Mediterranean salads, pasta, white meat fish, varied chesses, appetizers.

WINEMAKER

Santos Ortíz

AWARDS

91. pts, *Decanter*

#1 Value Wine of the Year, *Washington Post*

