



ES-ECO-024-MU
Agricultura "UE"



EYA MONASTRELL 2019



Type of wine:

Young red wine.
14,5 % Alc.



Vintage:

2019.



Location:

D.O.P JUMILLA.



Production:

70.000 bottles of 750 cl.



Grape varieties:

100 % Monastrell.



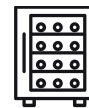
Harvest:

Manual harvest during
October 2019 in boxes of
250 kg.



Packaging:

6 bottles of 750 cl.



Conservation:

Between 13 and 14 °C.



Soils:

Vineyards between 20 and 30 years old in the Sierra del Carche area, with loamy-sandy and clayey soils with limestone cover.



Winemaking:

Maceration, alcoholic fermentation and malolactic fermentation in stainless steel tanks of 25.000 liters.



Ageing:

Unoaked.



Tasting note:

Appearance: Medium-high intensity, clean and bright with vivid red tones and violet rims, typical from a young Monastrell.

Nose: Floral, with intense aromas of black fruits, forest fruits and stone fruits whit balsamic nuances.

Palate: Fresh, with medium structure and pleasant mid palate and a very good acidity. Tasty medium finish lenght.

Perfect for all kinds of starters, creamy or medium-ripened cheeses, white meats and rice dishes.

To drink, snack and whatever arises!.



Awards & Points:

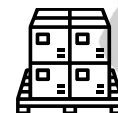
Eco vino Awards: Gold.

Guide Peñín: 86 p.

Guide Civas: 92,4 p.

Global Organic Masters: Silver.

Guide Vivir el vino: 90 p.



Palletization:

*Pallet 120 x 80 cm:

125 boxes x 6 bot.

Weight: 1.050 kg.

Height: 185 cm.

*Pallet 120 x 100 cm:

140 boxes x 6 bot.

Weight: 1.176 kg.

Height: 185 cm.



Certificates:

BIO Certified.

Vegan Certified.

