



## EYA MONASTRELL 2021



### Type of wine:

Young red wine.  
14,5 % Alc.



### Vintage:

2021.



### Location:

D.O.P JUMILLA.



### Production:

Bottles of 750 cl.



### Grape varieties:

Monastrell.



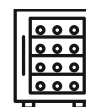
### Harvest:

Manual harvest during  
September - October 2021



### Packaging:

6 bottles of 750 cl.



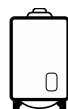
### Conservation:

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:

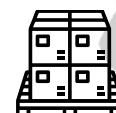
James Suckling: 90 p.

Eco vino Awards: Gold.

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:

Organic Certified.

Vegan Certified.

